



HYATT CENTRIC™
GRAN VIA MADRID

MOLECULAR MIXOLOGY COURSE

Duration: An hour and a half

Minimum of 6 people, maximum of 12 people

Price: 45 € per person

Estructure

- **Begin your experience by** tasting a mini cocktail (Strawberry spherification™) at our Gintonería.
- **Introduction to molecular mixology:** Our bartenders will be explaining how it all began, its origins and history. We will get closer to the mixology culture, the materials used in the process, their names and their usage.
- **Blind tasting:** during this activity you will try different types of distilled alcohols with your eyes covered so that you can learn about flavors and combinations used in mixology.
- **Time to mix:** Our bartenders will explain how to prepare these cocktails so that you are able to prepare them at your own house:
 - Cocktails with foam
 - Cocktails with air
 - Cocktails with caviar spherifications
 - Cocktails with smoke and dry ice
- **Unleash your creativity:** divided into groups you will prepare different cocktails and you will compete with your creations to win an special Hielo y Carbón prize.