



### Bloom & Echo Wild Fermented Ginger Beer Workshop with Erin Lang

**\*\* Hand crafted Ginger Beer is an explosion of spice and effervesce, a wonderfully healthy probiotic and an exciting and dynamic cocktail ingredient. Easy to make at home we welcome you to learn all you need to know for it's creation and incorporation into creative 'living' cocktails! \*\***

**Erin Lang** is a musician, composer, mixologist and chef with a passion for spontaneity and fusion that appears in her music, her kitchen and her cocktails. With a deep consciousness for the environment and a playful artistic flare, Erin has been creating vegan food events and cocktail experiences for over 10 years with an emphasis on wild ferments, home brewed mixers and bitters and living and raw foods.

Erin has been invited to create sound-art and food and cocktail events with her own type of 'living cocktails', internationally and is now based in Berlin, Germany.

**The world of fermentation** is alive and well and awareness around this vital alchemic process is regaining popularity as the essential qualities of fermentation are not only being used for health reasons but also the incredible tastes and flavors and in the exploration of international cultural history and culinary practices. Fermentation dates as far back at 7000 BCE and has sustained humanity for centuries and continues to thrive around the globe.

**In this workshop** we explore how to use some of these ancient practices in modern and excitingly inventive ways.



#### **Ginger Beer Workshop**

We will learn to create our own 'ginger bugs', that will go on to produce our spicy delicious probiotic sparkling ginger beer said to have been first created in the 1700s. We will go

through the steps of making it at home and discover some creative ways of using it in cocktails as well as exploring some of the philosophies and practices of inventing your own cocktail creations.

***In the workshop we will discuss:***

*Fermentation History*

*Health Benefits of fermentation and probiotics*

*Ginger Beer Origins*

*Hands-on process including:*

- *Tasting of different brews from different recipes*
- *2 stage fermentation explained*
- *Equipment*
- *Variations*
- *Troubleshooting*
- *Usages for ginger beer and byproducts*



*We will then move on to the cocktail-creation portion of the workshop, which includes:*

- *Philosophies of mixology and balance and finding your confidence and creativity*
- *Equipment*
- *Elements, cocktail families*
- *Spirits, brands, flavours and infusions*
- *Syrup creation*
- *Hands on Bitters creation*
- *Mixers*
- *Wild fermented Brines*
- *Rims & garnishes (including a demo of pickling and candy-ing ginger)*
- *Virgin cocktails*

*We will then create the 'Ginger Dragonfly' cocktail together using ginger beer and home made pickled and candied ginger. We sample and learn how to refine our drinks.*

Your workshop will also include:

- The recipe for making ginger beer at home
- The recipes for pickled and candied ginger
- Basic cocktail kit
- Your hand-made bitters and dropper bottles to take away
- The 'Ginger Dragonfly' cocktail recipe

We look forward to exploring the world of fermentation and creative cocktail creation with you!

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For any questions or inquiries please don't hesitate to get in touch at:  
info@bloomandecho.com +49 162 514 6664 [www.bloomandecho.com](http://www.bloomandecho.com)

We are also available for your special events to create and serve a curated cocktail menu with our living cocktails accompanied by creative finger food pairings. We also create private vegan 5 course dinner experiences that begin with an introductory 'living cocktail'.

