



Bloom & Echo Fermented Tepache & Cocktail Workshop with Erin Lang

**** Tepache is the incredibly delicious probiotic wild fermented pineapple wine of Mexico that is easy to make and wonderful to drink on its own or as a spritzer. It's also making a big name for itself internationally as an exciting cocktail mixer with some of the most innovative mixologists around the world ****

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.



Tepache Workshop

We will learn to create Tepache, the tasty effervescent pineapple wine first created in pre-Colombian Mexico. 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

Tepache Origins

Hands-on process including:

- *Tasting of different brews from different recipes*
- *2 stage fermentation explained*
- *Equipment*
- *Variations*
- *Troubleshooting*
- *Usages for Tepache and its 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*
- *Virgin cocktails*

We will then create the cocktail 'Toci' together using Tepache and sample and refine our drinks.



Your workshop will also include:

- Tepace recipe
- Tepace sample to take home
- Basic cocktail kit
- Your hand made bitters to take away
- 'Toci' cocktail recipe

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

For any questions or inquiries please don't hesitate to get in touch at:

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We are also available for your special events to create and serve a curated cocktail menu with our living cocktails with creative finger food pairings or for our vegan 5 course private dinner experiences.

