Summer cup mocktail

1cm thick slice of cucumber

1 sprig of mint

50g frozen blueberries

120ml sparkling lemonade

Ice

Chop the cucumber and mint sprig into small pieces. Bring 200ml water to the boil in a small pan and then add the mint and cucumber. Turn off the heat and leave for 2 mins. Add the blueberries and let them defrost for a minute or two, then crush them lightly with the back of a spoon. Strain the mixture and add the lemonade. This mocktail will keep in the fridge for up to 36 hours and will be sufficient to make four drinks
Add a handful of ice to serve.

1 How much lemonade would be needed to make enough for six servings

A	B	C	D	E
160ml	200ml	180ml	175ml	240ml

2 If I make this mocktail at 11:00 on a Monday, when will it still be fine to drink?

A	B	C	D	E
13:00 Tuesday	23:00 Tuesday	11:00 Tuesday	17:00 Tuesday	15:00 Tuesday

Sidecar mocktail

40ml cold tea
50ml lemon juice
1 teaspoon marmalade
1 teaspoon honey
Ice

For 3 servings:

Place a glass in the fridge to chill. Put the cold tea, lemon juice and marmalade in a cocktail shaker and shake until the marmalade starts to break down. Continue until the marmalade has completely dissolved. Stir in the honey and then add the ice.

Shake well, until the outside of the shaker feels cold, then double strain into the chilled glass.

3 How many teaspoons of honey would be needed to make a dozen servings?

A	B	C	D	E
4	5	3	7	2

4 What is the ratio of lemon juice to cold tea in this recipe?

A	B	C	D	E
4:5	2:5	3:5	1:2	5:4

To prepare two servings:
Cut the top off the watermelon and hollow it out using a large spoon. Mash the flesh through a sieve into a bowl. Place the flesh into a blender with the lemon juice and sugar, whizz to a purée, then pour in in the soda water. Heap some ice into the hollowed-out watermelon and fill it with the lemonade mixture.

Watermelon lemonade

1 large or 2 small watermelons
250ml lemon juice
1 litre soda water
100g golden castor sugar
1 lime, cut into slices
Crushed ice

5 What is the ratio of lemon juice to soda water in this mocktail?

A	B	C	D	E
1:5	1:3	1:6	1:4	1:250

6 How many small watermelons would be required for 6 servings?

A	B	C	D	E
4	5	8	3	6

Thread the grapes onto the skewers to make stirrers.

Pour the grenadine into four glasses. Gently tip the glasses and pour the orange juice down the inside of the glasses so it sits on top of the grenadine. Top up with sparking water, and add the stirrers to serve.

Fruity mocktail

A handful of green grapes
A handful of red grapes
125ml grenadine
300ml orange juice
75ml sparkling water

Serves 4

7 What percentage of all the liquid ingredients in this recipe is grenadine?

A	B	C	D	E
25%	15%	30%	45%	37.5%

8 How much orange juice would be needed for ten servings?

A	B	C	D	E
825ml	525ml	750ml	800ml	900ml

Irish cream mocktail

70ml double cream
180ml milk
40ml maple syrup
25ml freshly brewed coffee
Pinch of ground cinnamon
5ml vanilla extract

Place all the ingredients in a large cocktail shaker or jug with a generous handful of ice.
If using a shaker, shake well until the outside feels cold, then strain into glasses.
If using a jug, stir well until combined
Serves 3

9 What fraction of the liquid ingredients is the maple syrup?

A	B	C	D	E
17.5%	15%	20%	25%	12.5%

10 What is the ratio of freshly brewed coffee to maple syrup in this recipe?

A	B	C	D	E
40:25	5:8	15:20	8:5	3:7

Place the ginger and lemon in a bowl, pour over 50ml cold water and blitz with a hand blender until very smooth. Strain through a sieve into a bowl, then press the pulp to remove as much liquid as you can. Add the sugar to the bowl and blitz again.

Decant into a bottle. Chill until ready to use. Add the lemonade to dilute before serving.

Makes 6 servings

Ginger beer mocktail

120g ginger, scrubbed & chopped
1 lemon, sliced
100g light brown sugar
1 litre chilled lemonade

11 What is the ratio of lemonade to cold water in this recipe?

A	B	C	D	E
15:1	12:1	10:1	25:1	20:1

12 How many grams of ginger would be needed to make 8 servings of ginger beer mocktail?

A	B	C	D	E
160g	140g	125g	150g	130g

1	C	The recipe is for 4 servings, therefore the ingredients need to be multiplied by 1.5
2	B	11:00 + 36 hours equals 23:00 on Tuesday
3	A	The recipe is for 3 servings. A dozen equals 12. 12 ÷ 3 = 4 teaspoons
4	E	50:40 is equivalent to 5:4
5	D	250ml:1000ml is equal to a ratio of 1:4
6	E	The recipe is for 2 servings, therefore 2 x 3 small watermelons (6)
7	A	Total liquid ingredients = (125 + 300 + 75) 125/500 is equal to 25%
8	C	1 serving would be 300 ÷ 4 (75ml) Therefore for 10 servings, 75ml x 10 = 750ml
9	E	40/320 is equal to 12.5%
10	B	25:40 is equal to 5:8
11	E	1000:50 is equal to 20:1
12	A	120g ÷ 6 equals 20g 20g multiplied by 8 equals 160g