THE DOUBLE STRAINER

THE DOUBLE STRAINER / FREE MASTERCLASS SAMPLE

Bar-Ready Homemade Ingredients



A practical first look at the course

Read selected pages from the real masterclass, then use the starter worksheet to apply the idea to your own bar or drinks.

The next step

The complete course develops the method, practical decisions and supporting materials in detail. This free selection gives you a taste of the teaching, not the full customer pack.

Explore the complete masterclass

Selected original course pages follow. Original page numbers are retained.

Keep safety life and flavor life separate in your mind.
If the final drink is not clearly better, the prep probably does not belong on the menu.
A homemade ingredient is only ready when the team can repeat it, not only when the creator can explain it.

3. Example Build: A Bar-Ready Passion Fruit Syrup

This formula is here for one reason: practical usefulness should appear early. The topic is broad, but broad does not mean abstract.

This is an example training formula, not a universal template for every venue. Its value is in the logic behind it: clear role, realistic workflow, controlled sweetness, and a design that can be tested in service.

The Double Strainer Example Build: Passion Fruit Syrup for Service

Yield

Approx. 500 ml

Time

15 minutes active, plus cooling time

Technique

Cold-mix fruit base plus syrup integration

Glassware or vessel

Labeled bottle or squeeze bottle

Ingredients

180 ml passion fruit juice or strained passion fruit pulp
180 g white sugar
180 ml rich simple syrup, 2:1
1 g fine salt, optional and only if the target drink needs a slight flavor lift

Method

1. Strain the passion fruit component to remove the roughest solids.

2. Add the white sugar and stir until dissolved. Gentle warming is acceptable if needed, but do not cook the fruit hard.

3. Add the rich simple syrup and stir until fully integrated.

4. Fine strain again if needed.

5. Bottle, label, chill, and retest before first service.

Garnish standard

No garnish is relevant to the syrup itself. Garnish belongs to the finished cocktail, not to the prep.

Dilution and temperature notes

Taste it cold and test it inside the target drink. Warm syrup tasting can be misleading because sweetness and aroma read differently before chilling and dilution.

Tasting notes

Bright, tropical, sweet-acid profile with enough body to integrate quickly in shaken drinks, tropical highballs, and some low-ABV serves.

Batching or prep notes

If scaling up, retest sweetness and fruit intensity before locking the ratio. Bigger batches can feel flatter than small test batches.

Ingredient substitutions and acceptable swaps

High-quality unsweetened passion fruit purée can replace fresh fruit when supply is inconsistent.
White sugar can be replaced with caster sugar.
Rich simple syrup can be replaced with a standard syrup, but body and sweetness will shift.

Common mistakes and fixes

1. Too sweet in the finished drink

Reduce dose in the drink first. The syrup may not be the only problem.

2. Flat aroma after chilling

Check fruit quality and retest with fresher input before redesigning the whole formula.

3. Too much sediment

Improve straining rather than pretending the solids are harmless.

4. Weak fruit impact

Increase fruit concentration or reduce the role of the syrup elsewhere in the drink.

5. Good alone, weak in service

Test in the actual cocktail spec with actual ice and actual dilution.

What matters here is not the passion fruit itself. What matters is the method of thinking: define the role, build a usable prep, test it under service conditions, and adjust based on the drink.

4. Who This Masterclass Is For

This masterclass is for bartenders, head bartenders, bar managers, beverage developers, and serious enthusiasts who want a system for homemade ingredients instead of disconnected tricks.

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Inside the full masterclass

A screenshot from the actual course PDF - not a simulated layout.

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1. Why This Masterclass Matters

A lot of homemade ingredients are impressive at the wrong moment.

They smell amazing during R&D. They make the notebook look smart. They create the feeling that real work has been done. Then service starts. The prep separates, oxidizes, loses its top notes, slows down the station, creates waste, or fails to improve the drink enough to justify the labor.

That is the actual problem this masterclass solves.

The point is not to collect clever preps. The point is to build homemade ingredients that deserve to exist in a working bar. That means they need to be flavorful, practical, repeatable, stable enough for the intended turnover, and clear enough for another bartender to use without guesswork.

A homemade ingredient is not good because it is homemade. It is good because it improves the drink and survives the system around the drink.

That system includes ingredient choice, ripeness, extraction route, storage logic, service format, and shelf-life discipline. Fresh produce also keeps changing after harvest, and temperature plus ethylene behavior matter far more than many bars admit.

A second hard truth is that safety cannot be guessed. Shelf life is not a vibe. It is a managed decision.

The strongest homemade ingredients save time, reduce mistakes, improve execution, and give the bar more control. Those are paid-product outcomes, not casual blog-post outcomes.

2. Beginner Quick Guide

Start with the drink problem, not with the prep.
Decide what job the homemade ingredient must do before deciding how to make it.
Pick the simplest method that gets the right result.
Ripeness is not a detail. It changes sugar, aroma, acidity, yield, and texture.
Storage is part of the recipe, not something to think about later.

See the full course and included files

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Your first working notes

Use the excerpt to make one practical decision. Keep your notes and return to the complete course when you want the full method.

01 **What job should this homemade preparation perform?**

02 **How will you test it in its intended finished drink?**

03 **What needs recording before the prep can be repeated?**

Ready to develop this further?

Open the full product page for the complete course contents and included files.

Explore the complete masterclass