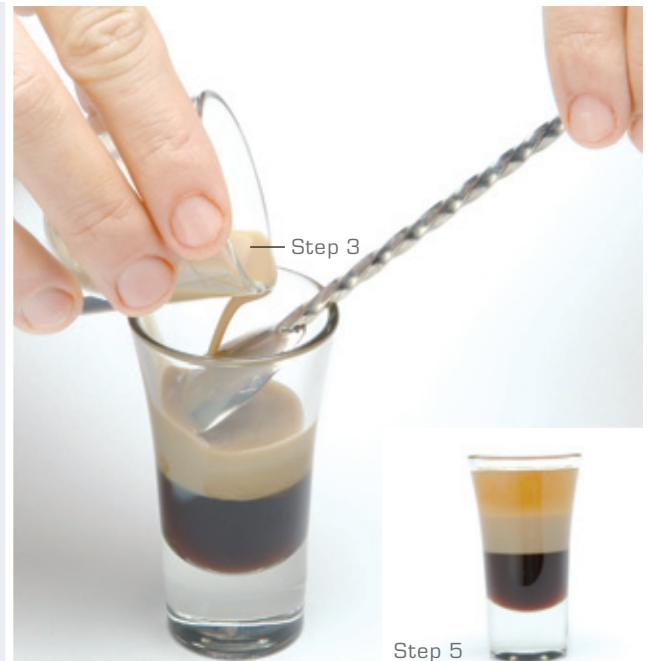
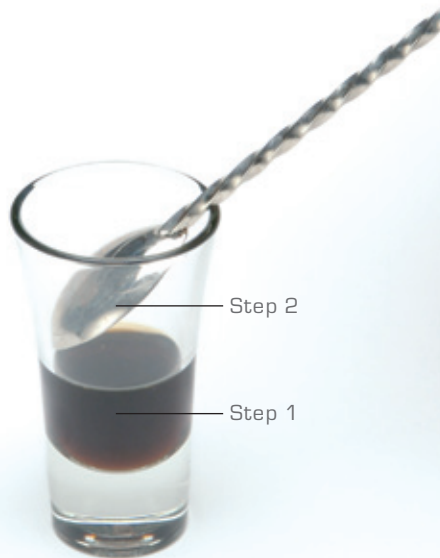


HOW TO LAYER DRINKS

Layering is a bartending technique that is guaranteed to impress. Typically prepared in shot glasses, layered drinks feature liqueurs and liquors that stay separated in distinct layers in a glass. It's possible to achieve this striking effect because liquids of different densities will stay separate if you pour slowly and layer from most-dense to least-dense, bottom to top. A steady hand and lots of practice are the keys to mastering this technique. A barspoon is the best tool for layering—if you don't have one, you can pour over the back of a teaspoon instead.

How to Layer Drinks



- A layered drink features different liqueurs and liquors that are poured on top of the other. The different liqueurs and liquors appear “layered” and are not mixed together.

- 1 Pour the first ingredient in the glass.
- 2 Place the back of a barspoon just above the first ingredient in the glass.

- 3 Pour the next ingredient very slowly over the back of the barspoon.
 - The liquid flows over the back of the barspoon. The barspoon spreads the liquid over the layer below without mixing the ingredients.

- 4 Once you have finished pouring the layer, slowly remove the barspoon and clean with a cloth.
- 5 Repeat steps 3 to 4 for each ingredient you want to layer.