



the
PISCOTM
PEOPLE



COCKTAIL RECIPE BOOK
JUNE 2016

Dare to Pisco

Pisco, the National spirit of Peru, is rich in history, tradition and controversy. Named after the Peruvian port of Pisco which is located in the south of Peru, pisco has a smooth, velvety texture and rich aroma, with a diverse flavour spectrum based on the grape varietal used in the production process.

Smooth, seductive, complex and delicate, pisco has been described as having the soul of tequila, the complexity of gin and the versatility of vodka.

Although it's perhaps most famous for the Pisco Sour, a marriage of pisco, lime, sugar syrup and egg whites, Peruvian pisco blends well in a wide variety of cocktails and drinks. With a sweet, smooth and more velvety mouthfeel, in combination with lovely floral and citrus notes, pisco adds beautiful layers and depth creating the perfect base for cocktails and mixed drink, or simply sipped neat as an aperitif or digestive.

Recipes developed by Fred Siggins.
Director of Pith & Vinegar and National Brand Manager for The Pisco People.





Recipes

Easy

Chilcano	06
Pisco & Soda	07
The Ultimate Pisco	08
Pisco & Pineapple	09
Pisco & Grapefruit	10
Apple Twist	11
Pisco Flamingo	12
Autumn in Lima	13

Classic

Capitán	16
Pisco Martini	17
Piscopolitan	18
Pisco Mojito	19
Pisco Negroni	20
Peruvian Margarita	21
Original Pisco Punch	22
Pisco Sour	23

Creative

Pacific Rim	26
The Toucan	27
Basil Smash	28
Lavender Fizz	29
Inca Mist	30
Watermelon Cooler	31
Machu Pisco	32
Cusco Viejo (Old Cusco)	33

Group Serves

Garden Of Eden Punch	36
A Pear of Piscos	37
Pisco Sangria	38
Pineapple Punch	39

Easy Cocktails

Quick and simple, but delicious all the same.
These cocktails have been designed to be whipped up quickly and with minimal effort.



Chilcano

The favourite mixed drink of today's Peruvian youth!

60ml Pisco (Vinas de Oro Acholado)
Juice ½ lime
Dry ginger ale (Capi dry ginger ale)
2 dashes bitters (Peruvian Amargo Chuncho or
Angostura bitters)



Add pisco and lime juice to a tall glass full of ice
Top with ginger ale, add a dash of bitters and stir
Garnish with slices of fresh apple or ginger.

*It's fun to try this recipe with different citruses
like grapefruit or blood orange to replace the lime juice!*

Pisco & Soda

A delicious low calorie option for any time drinking.

30ml Pisco (Vinas de Oro Acholado)
Soda water

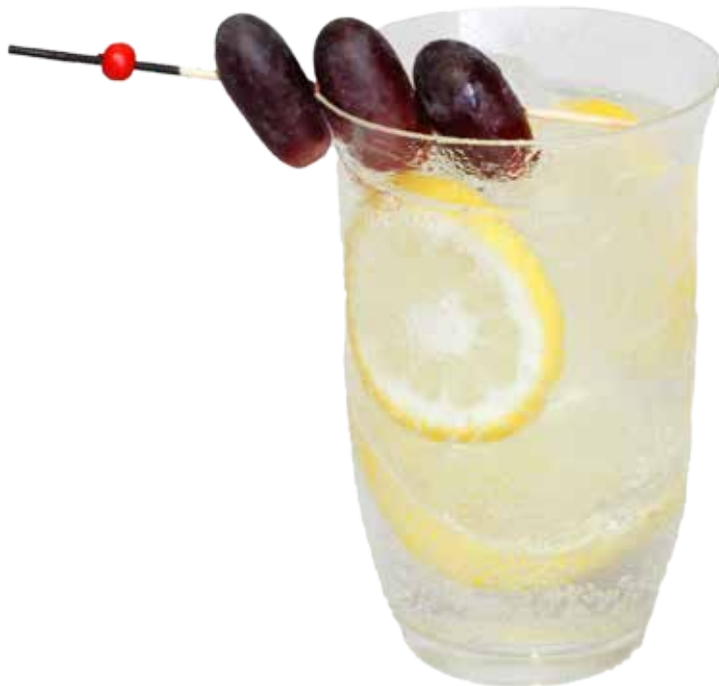


Add pisco to a tall glass filled with ice and top with soda water
Garnish with fresh mint and a slice of cucumber for a garden fresh experience!

The Ultimate Pisco Tonic

*Love a G&T but want to try something new?
The Pisco tonic is the way to go!*

30ml Pisco (Cuatro Gs Quebranta)
1 dash orange bitters
Tonic water



Add pisco to a tall glass filled with ice, add orange bitters and top with tonic water
Garnish with fresh lemon and red grapes.

Pisco & Pineapple

Pineapple and pisco is one of the best combinations going. Garnish this drink with a slice of pink grapefruit for its stunning colour and lovely aroma.

30ml Pisco (Vinas de Oro Acholado)
Pineapple juice



Add pisco to a tall glass filled with ice and top with pineapple juice
Garnish with a slice of fresh pink grapefruit.

Pisco & Grapefruit

One of our favourite simple combos

30ml Pisco (Cuatro Gs Mosto Verde Quebranta)
Bottled grapefruit juice



Add pisco to a tall glass filled with ice and top with grapefruit juice
Garnish with Nasturtium leaves and flowers to really make it pop.

Apple Twist

Another easy and delicious pisco mixer.

30ml Pisco (Vinas de Oro Quebranta)
Cloudy apple juice



Add pisco to a short glass filled with ice and top with cloudy apple juice
Garnish with fresh mint and a slice of apple.

Pisco Flamingo

This simple combination of juices makes for a delicious and beautiful punch.

45ml Pisco (De Carral Acholado)
60ml pineapple juice
60ml cranberry juice



Add ingredients to a shaker with ice and shake hard for 10 seconds
Strain into a hurricane glass and top with fresh ice
Garnish with a twist of pink grapefruit peel.

Autumn in Lima

Enjoy the flavours of autumn with this simple but complex mixed drink.

30ml Pisco (Vinas de Oro Quebranta)
120ml cranberry juice



In a tall glass filled with ice, add the pisco, top with cranberry juice and garnish with a sprig of fresh rosemary.

Classic Cocktails

Who doesn't love a classic?
Shake, stir, strain and garnish your way through these recipes.



Capitán

A pisco based variation on the classic Manhattan, rich and aromatic.

50ml Pisco (Cuatro G's Mosto Verde Acholado)
20ml Sweet vermouth
2 dashes bitters (Peruvian Amargo Chuncho or Angostura)



Stir all ingredients with ice until chilled and diluted.
Strain into a chilled cocktail glass
Garnish with a preserved cherry or a twist of orange peel.

Pisco Martini

*A twist on the classic Martini thanks to Will Sleeman of The Black Pearl.
A spectacular before dinner drink, or any time you're feeling classy.*

65ml Pisco (De Carral Acholado)
15ml Cocci Americano vermouth
1 dash orange bitters



Stir all ingredients with ice until chilled and diluted
Strain into a chilled cocktail glass
Garnish with a twist of grapefruit peel.

Piscopolitan

Sex in the City, Lima style.

50ml Pisco (Vinas de Oro Acholado)
20ml fresh lime juice
20ml Cointreau or other triple sec
15ml cranberry juice



Add all ingredients to a cocktail shaker with ice and shake hard for 10 seconds
Fine strain into a cocktail glass and garnish with a twist of orange peel
and a skewer of dried cranberries.

Pisco Mojito

A Peruvian variation on the classic Mojito; fresh and delicious!

60ml Pisco (Vinas de Oro Acholado)
½ lime cut into quarters
2 tspns superfine sugar
Handful of fresh mint leaves
Soda water



In the bottom of a tall glass muddle lime pieces and sugar together until the limes have released their juice
Add the mint leaves, fill the glass with crushed ice and top with soda water
Garnish with a big sprig of fresh mint.

Pisco Negroni

Our twist on the classic Negroni and the perfect aperitif drink.

40ml Pisco (Cuatro Gs Mosto Verde Quebranta)
20ml Carpano Antica Formula
20ml Gran Classico Bitter Tempus Fugit



Add all ingredients to a rocks glass, fill with ice, stir and garnish with a twist of lemon peel.

Peruvian Margarita

This version of the Mexican classic is rich, aromatic and refreshing.

50ml Pisco (Vinas de Oro Quebranta)
20ml Cointreau or other orange liqueur
25ml fresh lime juice



Add ingredients to a shaker with ice and shake hard for 10 seconds
Fine strain into a salt-rimmed cocktail glass

OR

Add all ingredients to a blender with 1 cup of ice and blend until smooth.

Original Pisco Punch

This drink was a favourite in the booming cocktails scene of San Francisco during the second half of the 19th century. Brought to the California gold fields by prospectors travelling from Peru, "Mosto Verde" Italia was wildly popular during one of the most vibrant times in US history. Our version is simple to make and beautifully complex for a classy, classic cocktail experience.

50ml Pisco (Cuatro Gs Mosto Verde Italia or Mosto Verde Acholado)
25ml pineapple syrup*
25ml fresh lemon juice
25ml pineapple juice



Add all ingredients to a cocktail shaker and shake hard with ice
Strain into a chilled cocktail glass
and garnish with a pineapple leaf or a slice of dehydrated pineapple.

**To make pineapple syrup: In a saucepan, place 4 cups of pineapple juice, 3 cups of white sugar and 5 cinnamon sticks. Heat over low heat, stirring occasionally until the sugar is dissolved. Simmer on low for about 5 minutes, but don't allow the syrup to boil. Remove the cinnamon sticks. Allow the syrup to cool, bottle and refrigerate. Your syrup should keep in the fridge in a clean bottle for up to a month.*

Pisco Sour

The national drink of Peru – a drink that has a national holiday to celebrate its importance to Peruvians!

240 ml Pisco (Quebranta)
80 mls fresh lime juice
80 mls sugar syrup
1/2 – 1 egg white
1 – 3 drops bitters (Peruvian Amargo Chuncho or Angostura bitters)



Pop all ingredients (except the bitters) in a blender with a handful of ice
Blend for 1 minute until thick and frothy
Pour into short glasses
Top each glass with 1-3 drops of bitters, making sure to allow the bitters to sit on top of the froth and avoid mixing them through the cocktail.
Serves 4.

** Sugar syrup is made by heating equal quantities of sugar and water, and stirring until the sugar is dissolved. Cool before using.*

Creative Cocktails

Feel like something a little different?
Show your creative flair with these beautiful cocktails.



Pacific Rim

A fresh and modern cocktail with flavours of the Pacific.

40ml Pisco (Cuatro Gs Mosto Verde Quebranta)
20ml Umeshu (Japanese plum wine)
40ml fresh pink grapefruit juice
5 ml falernum (a lime & spice syrup from Trinidad,
available at specialty bottle shops or online)



Add all ingredients to a cocktail shaker with ice and shake hard for 10 seconds
Fine strain into a Japanese ceramic cup and garnish with a spray of pink peppercorns.

The Toucan

Get whisked away to the Peruvian jungle with this modern and tropical cocktail.

45ml Pisco (Cuatro G's Quebranta)
15ml Campari
30ml pineapple juice
15ml lemon juice
15ml sugar syrup
10ml dry sherry (amontillado, manzanilla or fino)
30ml passionfruit pulp



In a cocktail shaker, shake all ingredients hard with ice for 10 seconds
Strain into a tall glass, top with ice and garnish with mint, pineapple and passionfruit.

Basil Smash

A garden fresh cocktail you can grow yourself.

50ml Pisco (Vinas de Oro Quebranta)
20ml Maraschino liqueur
20ml fresh lemon juice
3 leaves fresh basil



Add all ingredients to a cocktail shaker and shake hard with ice
Strain into a rocks glass with fresh ice and garnish with a sprig of fresh basil.

Lavender Fizz

Springtime in your glass, Peru on your mind.

40ml Pisco (De Carral Acholado)
20ml fresh lemon juice
15ml lavender syrup*
10ml elderflower liqueur
10ml dry vermouth (optional)
Soda water



In a cocktail shaker, shake all ingredients hard with ice
Strain into a tall glass, fill with ice and top with soda water
Garnish with fresh lavender flowers.

**Lavender syrup: In a pot, add 1 cup white sugar, 1 cup water and 10 lavender flowers (fresh is best but dried will work, too). Heat on medium low until the sugar is dissolved and the syrup is aromatic. Strain and chill before using.*

Inca Mist

A garden fresh cocktail you can grow yourself.

30ml Pisco (Cuatro Gs Mosto Verde Acholado)
10ml Elderflower liqueur
6 dashes Passionfruit syrup or hopped
grapefruit bitters (available at speciality bottle
shops and online)
Sparkling wine



Add pisco, elderflower and bitters to a chilled champagne flute
Top with your favourite dry sparkling wine and
garnish with a twist of lemon and a sprig of mint.

Watermelon Cooler

The hottest days are no match for this perfect summer highball.

40ml Pisco (De Carral Acholado)
20ml fresh lime juice
10ml sugar syrup
½ cup cubed fresh watermelon
20ml Madenii Classic (optional – available at specialty bottle shops)



Add watermelon to the bottom of a cocktail shaker and muddle until all the juice is released
Add remaining ingredients to the shaker with ice and shake hard for 10 seconds
Pour the entire contents of the shaker into a tall glass and garnish with fresh mint or fresh basil.

Machu Pisco

Take a trip back in time to the ancient city of Machu Picchu with this curious but delightful combination of fresh, tropical flavours.

50ml toasted coconut infused De Carral Quebranta*
10ml fino sherry
10ml vanilla syrup
1 bar spoon absinthe
3 cumquats, cut in half
1 kiwifruit, cut into cubes



In a cocktail shaker, muddle the kiwi and cumquats until all their juice is released. Add remaining ingredients and shake hard with ice
Fine strain over fresh ice into a rocks glass
Garnish with a half cumquat and Thai lime leaves.

**To make toasted coconut infused pisco: Place one cup of shredded coconut in a dry pan over medium heat. Stir constantly until about half of the coconut is golden brown. In a clean 1L jar, add toasted coconut and 500mL of pisco.*

*Seal the jar and allow to macerate for 24 hours.
Strain the pisco through a coffee filter and it's ready to use.*

Cusco Viejo (Old Cusco)

*A rich and aromatic old-fashioned style drink for sipping after dinner
or to warm you up in the cold.*

40ml Pisco (De Carral Quebranta)
20ml white vermouth
10ml maraschino liqueur
5ml apricot brandy
2 dashes bitters (Peruvian Amargo Chunchu or Angostura)



In a mixing glass, add all ingredients and stir with ice until chilled and diluted
Pour into a rocks glass with fresh ice and garnish with a twist of lemon peel.

Group Serves

Perfect for brunches, lunches and dinner parties,
these punches and sangrias are guaranteed to delight and impress.



Garden of Eden Punch

*Eve ate the apple, then covered herself with a fig leaf.
Maybe she wouldn't have felt so bad if she'd made this simple punch instead!*

180ml Pisco (De Carral Quebranta)
1 bottle Cloudy apple juice
1 bottle lemonade (or soda for a dryer version)
5 Fresh figs, quartered
1 bunch Fresh mint



In a large jug, place the quartered figs and pisco
Allow figs to soak for half an hour (optional)
Fill the jug with ice, then fill 2/3 with cloudy apple and 1/3 with lemonade or soda
Serve in glasses filled with ice and garnished with sprigs of mint.

A Pear of Piscos

This easy punch with the spice of fresh ginger works in any weather.

180ml Pisco (Cuatro Gs Quebranta)
1 tin pear juice
1 bottle ginger beer
Juice 1 lime
1 lime, sliced
1 knob fresh ginger, sliced



Add all ingredients to a large jug filled with ice and stir
Serve in glasses filled with ice
and garnished with slices of lime and fresh ginger.

Pisco Sangria

This South American version of sangria can be served chilled in summer or warmed up in winter for enjoying with friends in any weather.

120ml Pisco (Cuatro Gs Mosto Verde Quebranta)
30ml Cointreau or other orange liqueur
½ bottle South American red wine
1375ml bottle ginger ale
1 orange, sliced
1 lemon, sliced
Cinnamon sticks



Cold Method:

In a large jug filled with ice, add all ingredients and stir
Serve in wine glasses garnished with fresh mint.

Hot method:

Add all ingredients to a saucepan and heat until just before boiling
Serve in mugs or teacups .

Pineapple Punch

A delicious punch from the makers of Pisco Portón!

180ml Pisco Portón
300ml pineapple juice
300ml lemonade
½ pineapple, cut into chunks
(for summer) 1 punnet strawberries, sliced
(for autumn/winter) seeds of one pomegranate



Add pisco, pineapple chunks and strawberries or pomegranate to a large jug or punch bowl and allow to steep in the fridge for 30-120 minutes
Add pineapple juice and lemonade and fill with ice
Serve in glasses full or ice garnished with fresh mint.



DARE TO PISCO

The Pisco People
Level 2, 420 Collins Street Melbourne VIC 3000
+61 3 8687 2195
info@thepiscopeople.com.au
www.thepiscopeople.com.au



#daretopisco
@thepiscopeople