

PISCO | 100  
PERFECTLY PERUVIAN

**Cocktail Recipes**

Single Serve/ Shaker



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## PISCO Sour Recipe

2-1-1 Shaker Recipe



### Ingredients:

- 2 oz. PISCO 100 PERFECTLY PERUVIAN
  - 1 oz. Fresh Lime Juice
  - 1 oz. Simple Syrup
  - ½ to 1 oz. Egg Whites (*Pasteurized egg whites are available in most supermarkets in Pint or quart sizes*)
  - 1 Drop of Angostura Bitters
1. In shaker with 5 large ice cubes (not crushed ice), combine liquids adding egg white last. Do not add the bitters to the mix.
  2. Shake vigorously for 10 - 20 seconds and immediately Strain into 6 oz rocks' glass (be careful not to allow any ice to pour into the cocktail). Too much Ice is the enemy of a great Pisco 100 Sour ... it will melt and dilute the cocktail.
  3. Garnish with a single bullet of Angostura Bitters in the middle (*the one drop of bitters is for garnish only, do not stir into the Pisco Sour or you will affect the taste.*)

**Notes:** The Pisco sour is a cocktail that must be mixed in strict proportion ingredients or it will not taste right. "Sight Pouring" does not work with this cocktail, so the bartender must take care to measure the ingredients in accordance with these instructions. Professional bartenders in Peru know this and to this day, measure the ingredients when preparing this cocktail. It is very important to mix the simple syrup and Lime juice in equal proportions and to avoid over-icing the cocktail. The alcoholic strength of the cocktail (Pisco) can be increased slightly up or down. The 2-1-1 recipe shown here is typical for most on-premise applications.



## PASSION FRUIT PISCO SOUR



- 2 oz. PISCO 100
- 1 oz. Passion Fruit Pulp
- 1 oz. Simple Syrup
- ½ oz. Fresh Squeezed Lime Juice
- ½ oz. Pasteurized Egg Whites

1. In a shaker with 5 large ice cubes (not crushed ice), combine liquids adding egg white last.
2. Shake vigorously for 10 - 20 seconds and immediately Strain into 6 oz rocks' glass (be careful not to allow any ice to pour into the cocktail). Too much Ice is the enemy of a great Pisco 100 Sour ... it will melt and dilute the cocktail.
3. Garnish with a single bullet of Angostura Bitters in the middle (*the one drop of bitters is for garnish only, do not stir into the Pisco Sour or you will affect the taste*).

**Notes:** Frozen Passion Fruit Pulp (Maracuya) is available at most grocers which carry ethnic latin foods in the frozen foods section. Pisco sour cocktails must be mixed in strict proportion ingredients or it will not taste right. "Sight Pouring" does not work with this cocktail, so the bartender must take care to measure the ingredients in accordance with these instructions. Professional bartenders in Peru know this and to this day, measure the ingredients when preparing this traditional cocktail. It is very important to mix the simple syrup and Lime juice in equal proportions in this regard and avoid over-icing the cocktail. The alcoholic strength of the cocktail (Pisco) can be increased slightly up or down. The 2-1-1 recipe shown here is typical for most on-premise applications.

### Alternative Recipe:

Freeze dried Passion Fruit Mix is available from RGA Imports, LLC. This is an all natural freeze dried powder that is mixed with water to create up to approximately 36 oz. of Passion Fruit liquid to which Pisco 100 is added. Contact RGA Imports, LLC at (407) 491-6469 for more information.





## **PISCO 100 PISCOJITO (Mojito)**

2-1-1 Single Serving Shaker Recipe

- 2 oz. PISCO 100 PERFECTLY PERUVIAN
  - 1 oz. Simple Syrup
  - 1 oz. Fresh Lime Juice
  - 6 to 8 Fresh Mint Leaves
  - 3 oz. Club Soda (Sparkling Perrier or San Pellegrino works well)
1. In a shaker, muddle Mint Leaves with Simple Syrup, Lime Juice and PISCO 100.
  2. Dispense into a tall Collins glass with ice cubes and top with Club Soda
  3. Combine mixture by lightly stirring or pouring contents back and forth into a shaker or other container (Don't shake it or it will explode!).
  4. Garnish with mint leaf or lime wedge and serve.

**Notes:** This cocktail is outstanding and considered by some to be a superior variation on the popular Mojito by substituting Pisco over Rum. It is a natural for summertime pool-side entertaining at pool bars in addition to availability in bar and restaurant drink menus.





## CHILCANO

Single Serving



- 2 oz PISCO 100
- ¼ oz Lime Juice
- 5 drops Angostura Bitters
- Ginger Ale

1. Fill a Hi-ball glass with ice and add Pisco 100, Lime juice and Bitters
2. Top off with Ginger Ale.

**Notes:** This is the classic Chilcano recipe and is an easy and refreshing Hi-ball cocktail. It can be tweaked by adding a little mint or fresh ginger. There is also an option of substituting ginger beer for ginger ale.

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## PISCOPOLITAN

*2-1-1 Recipe*



- 2 oz. PISCO 100
- 1 oz. Grand Marnier
- ½ oz. Fresh Lime Juice
- ½ oz. Cranberry Juice

1. In Shaker with ice cubes add all ingredients.
2. Shake and Strain into martini glass. Garnish with Lemon peel.

**Notes:** This cocktail is a smooth variation on the standard Cosmopolitan. Simply substitute PISCO 100 in place of vodka for this popular mainstream cocktail.





## **PISCO PEPPER**

Shaker Recipe



- 3 Slices of Cucumber
- 4-5 Torn Mint Leaves
- ½ Serrano or Jalapeno Pepper
- ¾ oz. of Simple Syrup
- 2 oz. PISCO 100

1. Split the Serrano or Jalapeno Pepper down the middle and remove the seeds and heart
2. Muddle all ingredients in shaker
3. Add 2 oz. of Pisco 100, ice. Shake and strain into a Martini Glass

**Notes:** This recipe was created by a bartender in Miami, FL and is very tasty for those that like spicy cocktails. An optional garnish of a sliced piece of pepper can be floated on the cocktail.

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## PISCO LYCHEE MARTINI

Single Serving



- 2 oz. Pisco100
- 1 oz. St. Germain
- 3 oz. Lychee Juice

1. In Shaker with ice cubes add all ingredients.
2. Shake and strain into martini glass. Garnish with a sprig of mint.

**Notes:** This is a very smooth cocktail complemented by the aromatic touch of the popular St. Germain Elderflower liqueur.





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**PISCO 100 CHOCOLATE MARTINI**

Single Serving



- 1 oz. PISCO 100
- 1/4 oz. Godiva Dark Liqueur
- 1/4 oz. Godiva White Liqueur
- 1/4 oz. Crème de Cacao
- Splash of Cream

1. Pre-garnish a martini glass with chocolate syrup (see picture below).
2. Combine ingredients in a shaker filled with ice. Shake and strain into pre-garnished martini glass.
3. Garnish surface of cocktail with a swirl of chocolate syrup.

**Notes:** This is an easy cocktail to prepare for those who like chocolate flavored alcoholic beverages.



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## Batch Cocktail Recipes

Blender/ Punch Bowl/ Pitcher



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## PISCO Sour - Blender Recipe

2-1-1 Bulk Mixing Guide



1. In a blender, add the following ingredients in order:

- 3/4 Cup of Simple Syrup (6 oz)
- 3/4 Cup of Fresh squeezed Lime juice (6 oz)
- 1.5 Cups of PISCO 100 ( 12 oz or approx. ½ 750ml bottle)
- 2 Cups of Cubed Ice (not crushed)

2. Blend on high until ice is completely dissolved/mixed into ingredients.

3. Add 2-3 oz. of Pasteurized egg whites (available in pint or quart size cartons) and blend to a froth.

4. Pour into rocks glass (around 5oz/pour), WITHOUT adding any more ice.

5. Garnish with a single bullet of Angostura Bitters in the middle and serve. (DO NOT add and blend bitters into the mix)

This will yield approximately eight or nine 5 oz cocktail pours with a nice frothy head. Unused mix can remain in blender and refrigerated until poured off. Just “punch it” briefly in the blender to re-froth/blend the ingredients. DO NOT add more ice to chill the drink – too much ice will dilute and ruin a good Pisco Sour. Simply scale the ingredients back in proportion to make a smaller batch.

**Notes:** The Pisco sour is a cocktail that must be mixed in strict proportion ingredients or it will not taste right. “Sight Pouring” does not work with this cocktail, so the bartender must take care to measure the ingredients in accordance with these instructions. Professional bartenders in Peru know this and to this day, measure the ingredients when preparing this cocktail. It is very important to mix the simple syrup and Lime juice in equal proportions and to avoid over-icing the cocktail. The alcoholic strength of the cocktail (Pisco) can be increased slightly up or down. The 2-1-1 recipe shown here is typical for most on-premise applications.



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**PISCO 100 PISCOJITO (Mojito)**

Bulk Mixing Guide 2013



- 1 Cup Simple Syrup (8 oz.) – *Adjust quantity to taste*
- 1 Cup Fresh squeezed Lime Juice (8oz.)
- Approximately 1 fistful size bunch of Fresh Mint
- 1.5 cups (12 oz.) PISCO 100 (approximately ½ a 750ml bottle)
- Club Soda or Sparkling Water (Perrier, San Pellegrino, etc.)

1. Combine Lime Juice, Simple Syrup and Mint (with or without stems) in blender and blend until mint has been pulverized. (Do not add the Pisco yet)
2. Strain blended mix into pitcher through a wire mesh strainer to remove mint particulate.
3. Add PISCO 100. Stir to combine alcohol with mix.

**Dispense over ice into tall Collins glass or rocks glass**, leaving enough room for 1-2 oz Club Soda. Combine soda water with mix by pouring back and forth into a shaker or other container (Don't shake it or it will explode!). Garnish with mint leaf or lime wedge and serve.

***Unused Batch can be stored refrigerated*** for a short period up to 2 days. Do not add ice to stored contents.

**Notes:** This cocktail is outstanding and considered by some to be a superior variation on the popular Mojito by substituting Pisco over Rum. It is a natural for summertime pool-side entertaining in addition to availability in bar and restaurant drink menus.



## PISCO PUNCH (Traditional)

Pitcher/Punch Bowl Recipe



- 12 oz. Pisco100 (approximately ½ 750ml bottle)
- 18 oz. Pineapple Juice
- 8 oz. Orange Juice
- 6 oz. Lemon Juice
- 6 oz. Simple Syrup
- Sliced Oranges and Pineapples

1. Cut cubes of Fresh Pineapple and Oranges (without the rind) and place in refrigerated covered bowl/pitcher with simple Syrup overnight to infuse.
2. Next day, combine the above ingredients in the serving bowl or pitcher
3. Serve as a pitcher or as single cocktails over ice, placing a piece of the cubed pineapple in each serving.
4. Keep contents refrigerated between servings

**Notes:** This famous recipe was created by Duncan Nichol in the late 1800's at the bank exchange bar in San Francisco (the current site of the Transamerica building). This is a batch recipe and can be subsequently served as single cocktails or as a punch bowl/pitcher concept. Keep the batch refrigerated between servings and only add/serve over ice upon serving.



## PISCO PUNCH (White Sangria)

Pitcher/Punch Bowl Recipe



- 8 oz. Pisco 100 (Approximately 1/3 750ml bottle)
- 16 oz. Sauvignon Blanc or Rose Wine
- 6 oz. Lemon Juice
- 6 oz. Simple Syrup
- 6 oz. Lime Flavor Soda (Sprite, Mist, etc)
- Lemons, Apples and Oranges

1. Cut chunks of fresh lemons, apples and Oranges and combine all ingredients in a punch bowl or pitcher
2. Serve as single cocktails over ice or as pitcher/punch bowl, adding ice to the mixture.
3. Garnish single servings by including pieces of the sliced fruit in each serving.
4. Keep contents refrigerated between servings, adding ice only upon serving

**Notes:** This is a batch recipe and can be subsequently served as single cocktails or as a a punch bowl/pitcher concept. Keep the batch refrigerated between servings and only add ice upon serving.





## **PISCO FUEGO**

Pitcher/Punch Bowl Recipe



- 16 oz. Pisco 100
  - 8 oz. Triple Sec infused with Jalapeno
  - 8 oz. Lime Juice
  - 8 oz. Simple Syrup
  - 1 Cucumber
  - Cilantro
1. Cut the jalapeno pepper and infuse into the Triple Sec for at least 2 hours. Use 1 or 2 Jalapenos, depending on the desired degree of spiciness. Peruvian Peppers of Aji Limo or Aji Amarillo can be substituted for the jalapeno (These items can usually be found in the frozen food section of most grocers which carry Latin ethnic foods).
  2. Cut cucumber in thin half slices and mix all the ingredients in a punch bowl or pitcher, adding some cilantro leaves last as a garnish.
  3. Serve as a pitcher or as single cocktails over ice.
  4. Keep contents refrigerated between servings

**Notes:** Fuego is a really tasty spicy cocktail. This recipe is a batch recipe and can be subsequently served as single cocktails or as a a punch bowl/pitcher concept. Keep the batch refrigerated between servings and only add/serve over ice upon fulfilment of a patron order.



## **PISCO 100 Daiquiris**

Blender Recipes



The following recipes are straightforward daiquiri recipes created with the respective frozen daiquiri mixes which are available in most grocer frozen food sections:

- Strawberry Daiquiri
- Lime Daiquiri
- Peach Daiquiri
- Pina Colada (Piscocolada) Daiquiri\*

### **Preparation:**

1. Empty 1 can of frozen daiquiri mix into blender
2. Add 1 can (empty daiquiri mix can) of PISCO 100
3. Fill blender to top with ice
4. Blend on high until ice has reached frozen consistency. Continue adding ice as needed through the blending process to reach this consistency.

Dispense into glassware. Smaller amounts can be prepared keeping the ratios of the daiquiri mix to Pisco at 1:1, scaling back ice accordingly. Unused blender portions can be stored in the freezer for short periods of time.

**Notes:** These daiquiri recipes are easy and make great popular poolside drinks, especially for pool crowds where the consumption rate is elevated. \*The Piscocolada can also be made in single cocktails in the same manner as preparing a Pina Colada, but substituting Pisco for the rum.