

ST-RÉMY
— DISTILLATEUR FRANÇAIS DEPUIS 1886 —

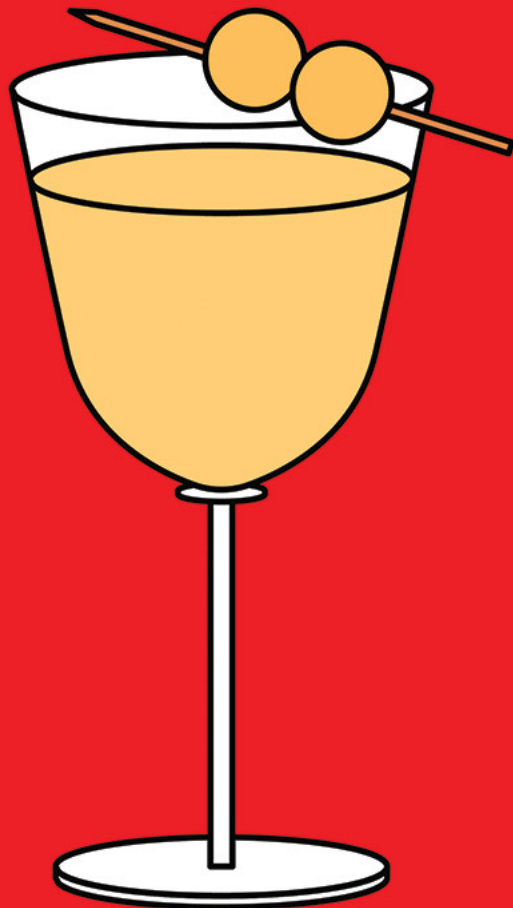
Signature

THE BRANDY MIXOLOGY CHALLENGE WINNER COCKTAIL RECIPES



Le Lion d'or

Created by Jacob Sunny



Ingredients:

- 1 ½ ounces St-Rémy Signature Brandy
- ¾ ounces Golden Berries (Cape Gooseberry) Oleo Saccharum Syrup*
- ½ ounce lime juice
- ¼ ounce orange liqueur
- Two frozen golden berries for garnish

Directions:

1. Crack two clarified ice cubes with a bar spoon and place them in a cocktail shaker.
2. Pour St-Rémy Signature, Golden Berries Oleo Saccharum Syrup, lime juice, and orange liqueur.
3. Shake vigorously for 20 seconds to chill, mix and dilute.
4. Double strain over a Nick and Nora glass.
5. Express lime zest over the cocktail and discard the lime peel.
6. Place two frozen Golden Berries with the help of a cocktail pick.

*Golden Berries Oleo Saccharum Syrup

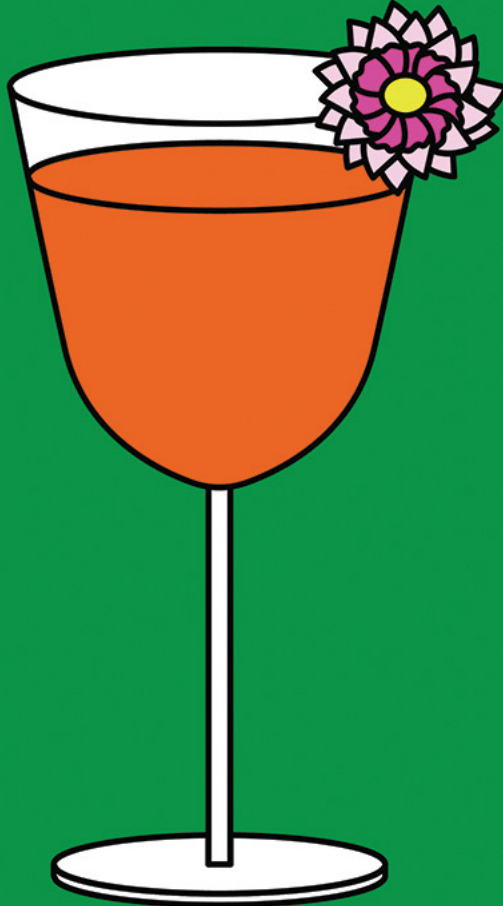
- 7 oz. Golden Berries
- 7 oz. Sugar
- 7 oz. Water Preparation

Directions:

1. Dice the Golden Berries into 4 slices each.
2. Add Golden Berries and sugar in a Sous-Vide bag .
3. Toss together and vacuum seal the bag.
4. Refrigerate the bag overnight to macerate for best results (3-4 hours work as well if in a rush).
5. After refrigeration, open up the bag to add water.
6. Reseal the bag and Sous-Vide it in 60 °C for 2 hours.
7. Once sous-vide is complete, immerse the bag in an ice water bath to stop the cooking
8. Refrigerate the bag overnight.
9. Strain the mixture following day using a cheesecloth-lined strainer (It can be refrigerated, for up to 1 month).

St-Rémy Appleseed

Created by Ryan Smith



Ingredients:

- 1 ¾ ounces St-Rémy Signature Brandy
- ¼ ounces Jamaican rum
- ¼ ounces Apple Caramel Syrup*
- ½ ounce French orange liqueur
- 3 dashes malic acid

Directions:

1. Combine ingredients in a mixing glass.
2. Fill glass with cubed ice and stir for 15 seconds.
3. Strain into a Nick and Nora glass.
4. Garnish with flamed orange oils and a purple orinoco flower clipped to back of glass.

**Apple Caramel Syrup*

Ingredients:

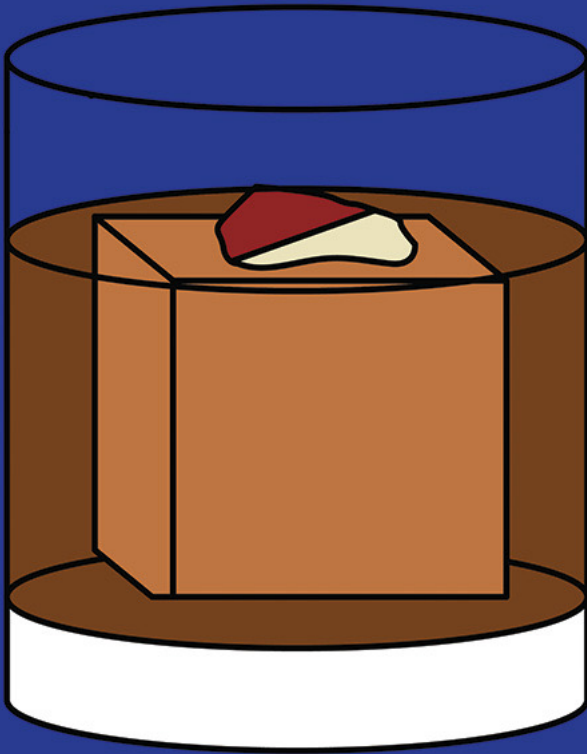
- 3 large or 4 Medium honey crisp apples
- 9 allspice berries
- 4 cinnamon sticks
- 2 cloves
- 1 cup (by volume) dark brown sugar
- 1 ½ cups (by volume) granulated sugar
- 3 TBS caramel

Directions:

1. Crack allspice, cinnamons sticks, cloves, and place in a pot on stove at low medium heat.
2. Cut apples into quarter pieces and place in pot with brown sugar place lid on top.
3. Let apples and spices simmer for about 5-10 minutes while apples release water.
4. Stir in granulated sugar and caramel turn burner to low and let simmer for another 5-10 minutes.
5. Once apples are soft turn fire off and transfer contents of pot into Ninja/Blender.
6. Blend until mixture is pureed.
7. Strain through a cheese cloth into jar (make sure you squeeze cheese cloth to get all juice out).
8. Add ¼ oz of vodka to preserve.
9. Date mixture.

Elettaria Boulevard

Created by Tristan Neviska



Ingredients:

- 1 ½ ounces St-Rémy Signature Brandy
- 1 ounce sweet vermouth
- ¾ ounce Chai Simple Syrup*
- 1 dash cardamom bitters
- 4 drops rose water

Directions:

1. Combine all ingredients and stir with ice.
2. Strain over large ice cube in double rocks glass.
3. Garnish with rose petal dusted with ground cardamom.

**Chai Simple Syrup*

Ingredients:

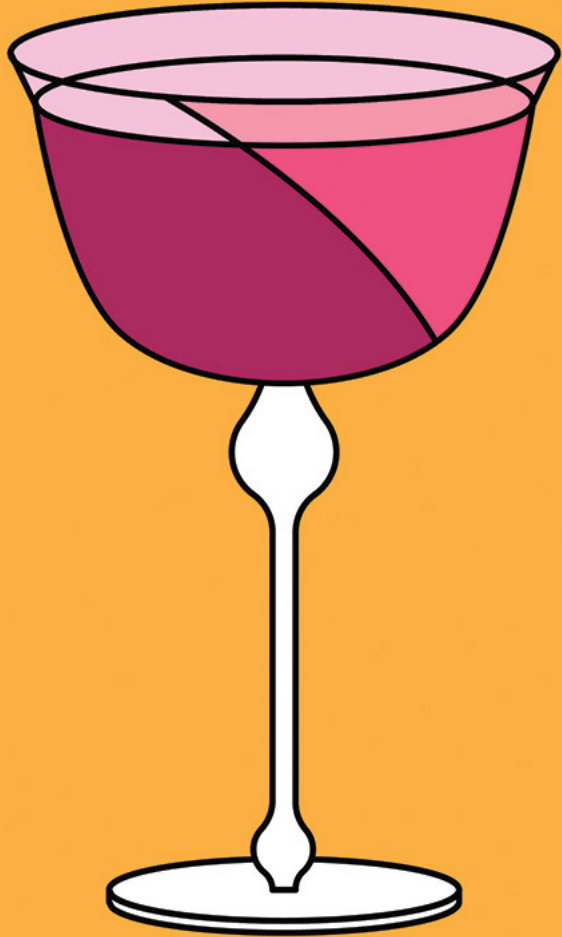
- 1 cup water
- 1 bag of chai tea
- 1 cup sugar

Directions:

1. Boil one cup water with one tea bag of chai tea (we want to over extract it for bitterness).
2. Remove tea bag once satisfied with flavor and bitterness.
3. Stir in one cup sugar until fully dissolved.

Cherry Blossom

Created by John Laue



Ingredients:

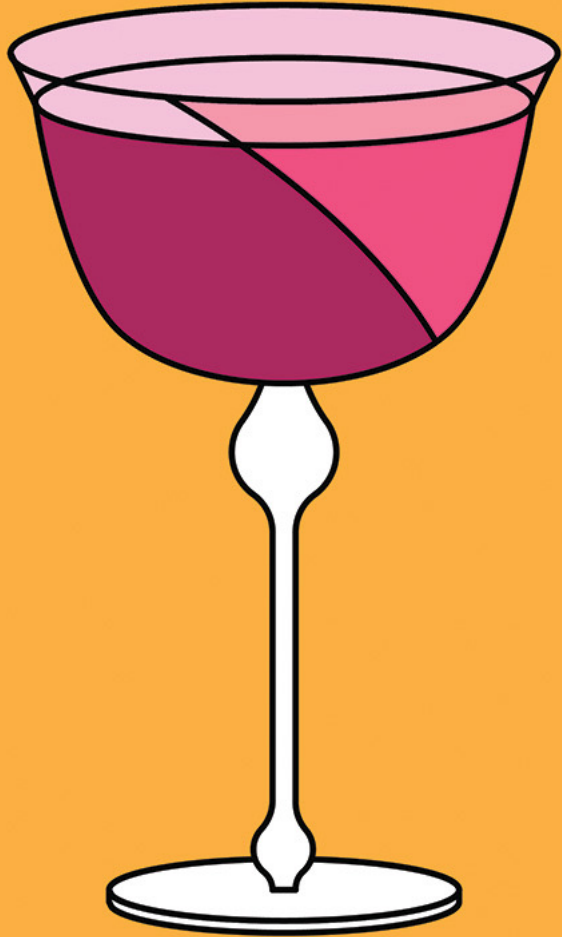
- 1 ½ ounces St-Rémy Signature Brandy
- 1 ounce sake
- 1 ounce Sweet Cherry Infused-Maraschino liqueur*
- ¾ ounces Grilled-Pink Lemon juice**
- ¼ ounce cherry liqueur
- ½ ounce egg white
- Garnish: spritzed cherry bitters & pink sugar/powdered tart cherry rim

Directions:

1. Chill a 6 ounce coupe glass by filling with ice and water, set aside.
2. Add St-Rémy Signature Brandy, Sake, Maraschino, juice, Heering, and egg-white to a shaker and seal.
3. Dry-shake (without ice) the ingredients above for approximately 1 minute, to foam egg white. A towel wrapped around the shaker may be handy, as the foaming egg white expands and may cause minor leaks.
4. Open shaker and add two small ice cubes, approximately 3 cubic inches of ice.
5. Reseal shaker and shake again, until ice has fully melted.
6. Discard ice & water within coupe.
7. Dip edge of coupe into additional lemon juice, then roll wetted portion of glass in pink sugar mixed with powdered tart cherry.
8. Strain shaker contents into coupe.
9. Freehand or using cherry blossom template, spritz cherry bitters over foam for visual effect as well as aroma.

Cherry Blossom

Created by John Laue



**Sweet Cherry Infused-Maraschino liqueur:*

Ingredients:

- 1 cup maraschino liqueur
- 2 cups fresh or dehydrated sweet cherries

Directions:

1. Pour brandy into sealing jar, and add 1 cup of dehydrated sweet cherries. If using fresh cherries, dehydrate yourself using food dehydrator. The aim is to impart both flavor and color.
2. Seal jar and shake well, storing in refrigerator for 24 hours - shake jar approximately every 8 hours. After 24 hours, muddle ingredients and then strain - then add second cup of cherries, again storing in refrigerator and shaking every 8 hours. After second 24 hours, again muddle cherries and strain. Transfer infused Maraschino liqueur to bottle of choice.

***Grilled-Pink Lemon juice*

Ingredients:

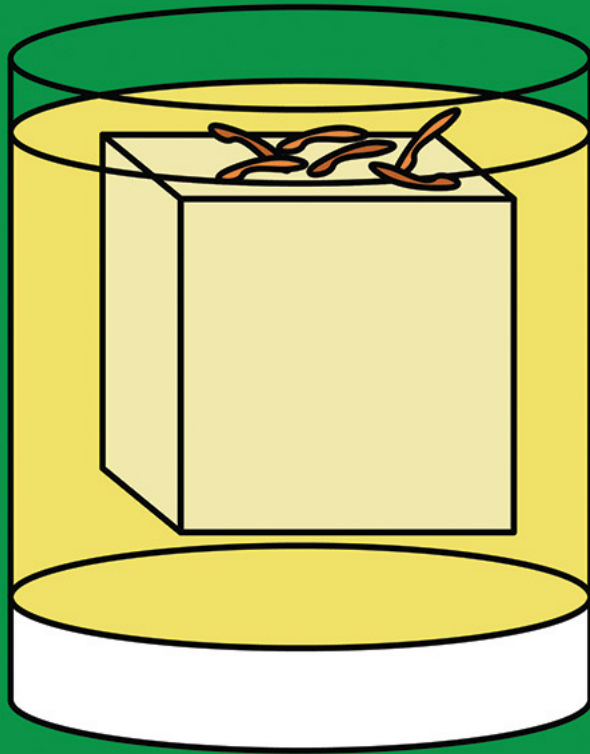
- 3 pink lemons
- ¼ cup water
- 1 TBS honey

Directions:

1. Slice lemons in half.
2. Combine water and honey thoroughly, then exposed flesh of lemons with honey/water mixture.
3. Place in roasting pan or muffin pan and broil until exposed flesh begins to char. Alternatively, grill over 300 degree heat for same result.
4. Allow to cool slightly, then squeeze juice of grilled fruit and store in sealing container of choice in refrigerator.

St-Rémy CoCoCocktail

Created by Timothy Tran



Ingredients:

- 1 ½ ounces St-Rémy Signature Brandy
- ½ ounce of Pandan, Coconut, Lemongrass Simple Syrup*
- ½ ounce orange liqueur

Directions:

1. Pour all ingredients over ice into a cocktail shaker.
2. Shake until cold.
3. Pour into an old fashioned glass over a square ice cube.
4. Top with toasted coconut.

**Pandan, Coconut, Lemongrass Simple Syrup*

Ingredients:

- 2 cups of water
- 1 stalk of lemongrass
- 1 pandan leaf
- ½ cup of shaved coconut

Directions:

1. Bring 2 Cups of Water to a boil in a pot and turn to a simmer.
2. Start by chopping up one stalk of Lemongrass (white and green bits) and one long leaf of Pandan put both into simmering water to create a tea.
3. Add in ½ cup of shaved coconut into the tea.
4. Keep water simmering for 5 minutes.
5. Pour tea into another pot and pour through a strainer to strain out the bits of pandan, lemongrass, and coconut.
6. Bring tea back to a boil and add in equal parts sugar to water (roughly about 1 ¾ cups of sugar).
7. Stir until sugar is dissolved and store in the fridge.

Sloe Hand, Easy Touch

Created by Justin Collins



Ingredients:

- 2 ounces St-Rémy Signature Brandy
- ½ ounce sloe gin
- ¾ ounces of lemon juice
- ¾ ounces of red wine reduction syrup*
- 2 sprays of bitter cube cherry bark vanilla bitters, express lemon garnish

Directions:

1. Combine all liquid ingredients (minus the sloe gin) into a shaker.
2. Add ice and shake.
3. Strain over a large cube in an etched goblet.
4. Sink sloe gin to the bottom of the drink.
5. Express lemon twist and garnish on rim.

**Red wine reduction syrup*

Ingredients:

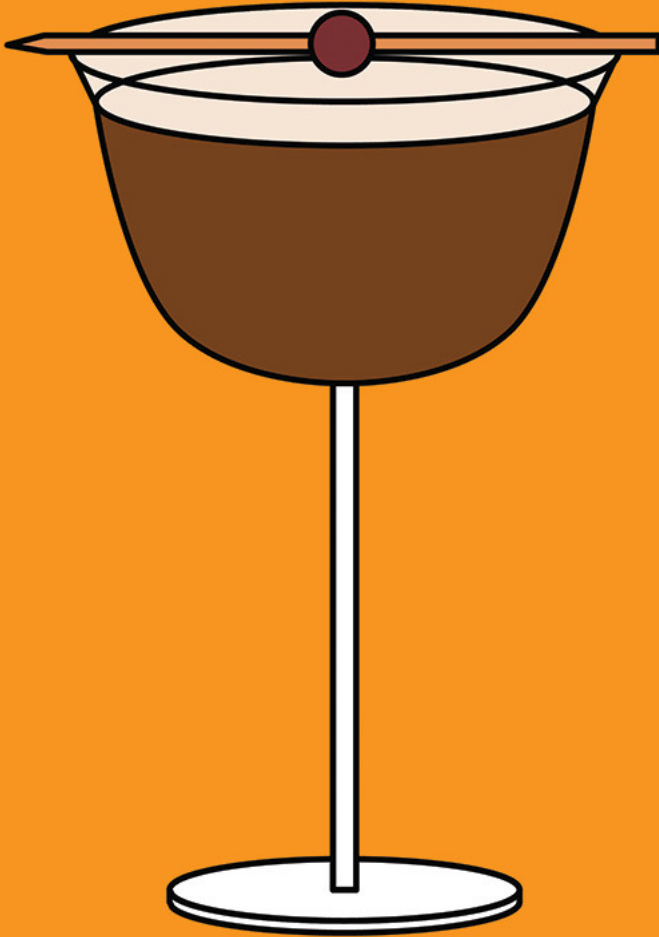
- 1 bottle sweet Italian vermouth
- ¼ bottle of cabernet
- 2lb light brown sugar

Directions:

1. Combine ingredients and bring to a simmer.
2. Mix in 2lb light brown sugar.
3. Let it cool and store in an airtight container in a cooler.

Cherrity Starts At Home

Created by Bryson Ryan



Ingredients:

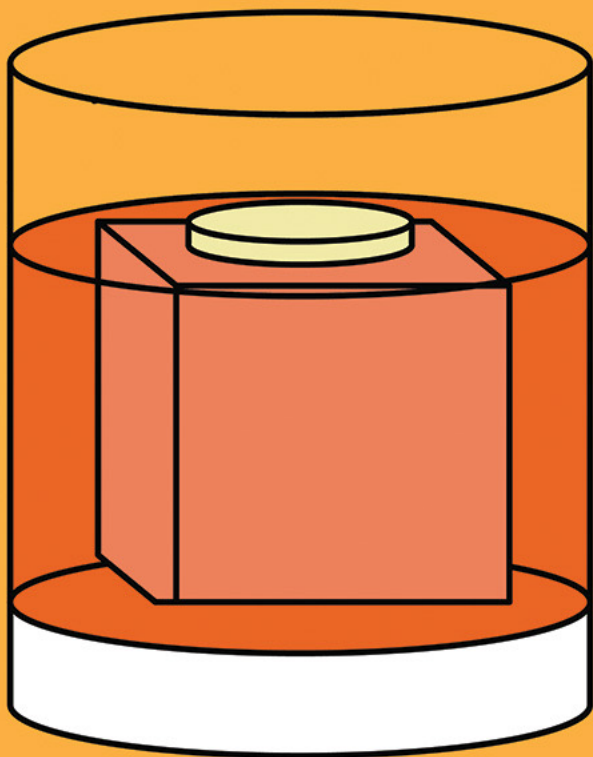
- 1 ½ ounces St-Rémy Signature Brandy
- 1 ounce cherry puree
- ¼ ounces PX sherry
- ½ ounce sugar cane syrup
- 1 pinch smoked sea salt
- 1 egg white

Directions:

1. Add ingredients to a shaker.
2. Dry shake for 30 seconds without ice.
3. Add ice and shake again until well chilled.
4. Strain into a coupe and garnish with maraschino cherry.

Banana Street

Created by Tracy Graziano



Ingredients:

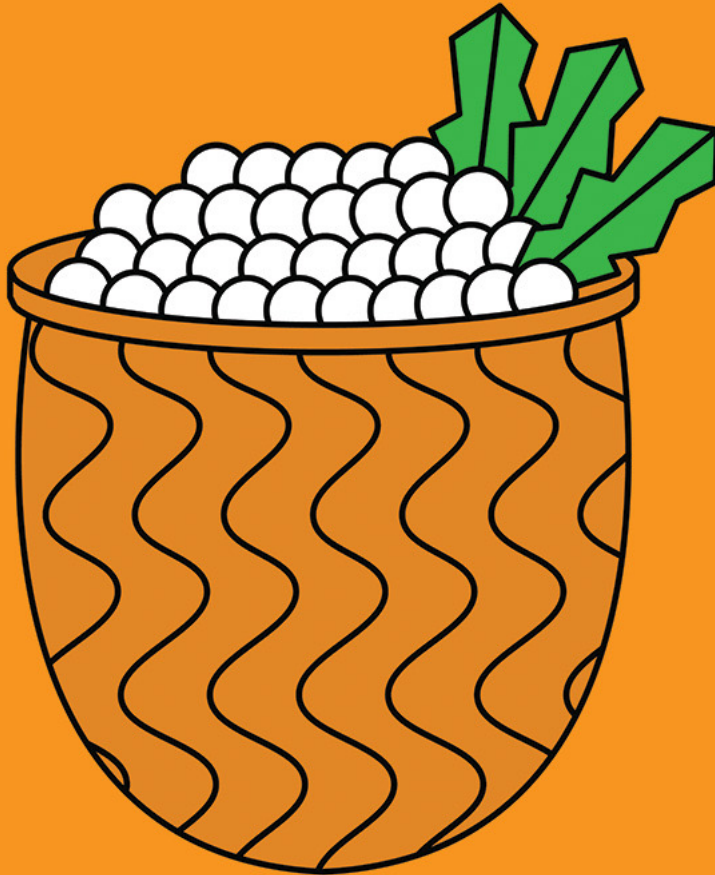
- 1 ½ ounces St-Rémy Signature Brandy
- ½ ounce rye whiskey
- ¾ ounces roasted banana/clove rich syrup
- 2 dashes pimento bitters
- 2 dashes aromatic bitters
- Absinthe

Directions:

1. Stir all ingredients with cracked ice.
2. Strain over a large cube into an old fashioned glass (that has been flame rinsed with absinthe).
3. Garnish with a brûléed spiced banana wheel.

LES AMIS-Signature

Created by Trinh Quan Huy-Philip



Ingredients:

- 1 ½ ounces St-Rémy Signature Brandy
- 1 ounce coffee liqueur/alcohol cold brew
- ¾ ounces Saigon Syrup*
- ¾ ounces fresh lemon juice
- 2 Dashes of black walnut bitters

Directions:

1. Shake all ingredients with ice.
2. Fine strain into a mug.
3. Garnish with dehydrated lemon wheel and sprig of mints.
4. Add 2 drops of sesame oil on top of the drink.

**Saigon syrup:*

Ingredients:

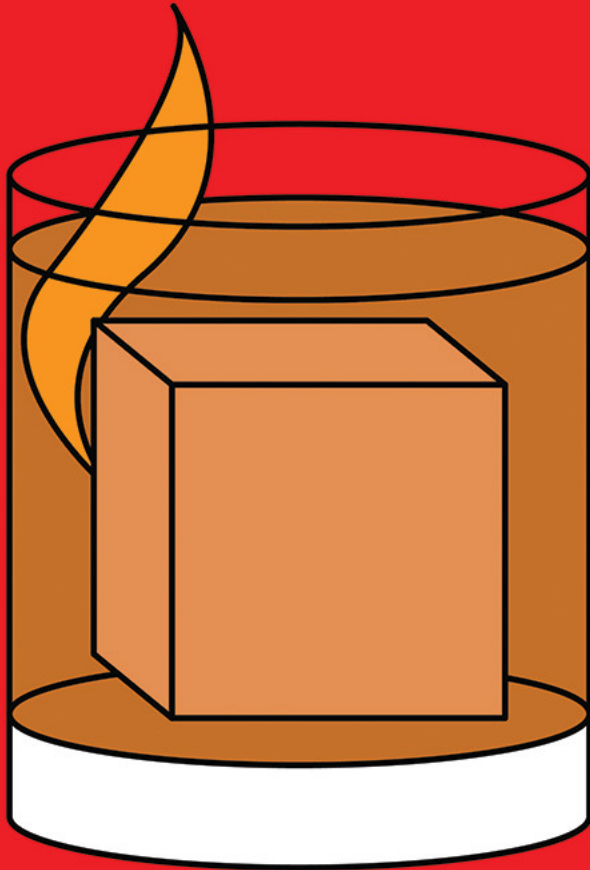
- 2 cups water
- 2 cups of demerara sugar
- 2 bananas
- 2 cinnamon sticks

Directions:

1. Add 2 cups of hot water and 2 cups of demerara sugar and bring to boil.
2. Once at a boil, add sliced of 2 bananas with 2 cinnamon sticks.
3. Let it cool to room temperature.
4. Once cool, remove cinnamon sticks and run the mixture through a mill, crushing bananas (2 times).
5. Strain out large pieces of banana and ready to mix.

Before and After

Created by Nial Harris Garcia



Ingredients:

- 2 ounces St-Rémy Signature Brandy
- ½ ounce PX Sherry
- ½ ounce amontillado sherry
- 2 Dashes of chocolate bitters

Directions:

1. Add all ingredients to a mixing glass.
2. Add ice to the mixing glass and stir for 15 seconds.
3. Add a large ice cube to a rocks glass.
4. Strain the drink over the large ice cube.
5. Garnish with an orange twist.