

CHIVAS MASTER 2016

Lukas Motejzik

The classic way

Water Street

Zutaten

ML | DASH | ETC.-

Chivas 12	60 ml
Ruby Port	30 ml
Citrus Syrup	20 ml
Verjus	20 ml
Aged Balsamic Vinegar	2 dashes

Methode	Stir
Glass	Coupette
Garnitur	Loop, flamed Lavender, Orange Zest
Ice	Cubes

Beschreibung selbstgemachte Zutaten:

500 ml filtered Water, 250 g Dark Sugar, 250 g White Sugar, Peel of 3 Lemons, Peel of 3 Limes, Peel of 1 Orange, 3 Drops Essential Bergamotte Oil , 50 ml Angostura Bitter's
Boil up all ingredients and allow to infuse for 20 min, Filter the liquid and bottle.

The local way

King Pigeon

Zutaten

ML | DASH | ETC.-

Chivas 12	50 ml
Riesling Spätlese/ Mosel	30 ml
Gentian Eau de Vie	5 ml
Sugar Syrup	20 ml
Peach Liqueur	10 ml
Lemon Juice	25 ml
Apple Vinegar	3 dashes

Methode	Shake & Fine Strain
Glass	Jar/Tumbler
Garnitur	flamed Bay leaves, dehydrated Lemon, flamed Meringue
Ice	Cubes & Crushed Ice

Beschreibung selbstgemachte Zutaten:

The Shanghai way

Mr. Chow

Zutaten

ML | DASH | ETC.-

Chivas 12	50 ml
Gelber Muskateller	30 ml
Spiced Honey Cordial	30 ml
Lime Juice	20 ml

Methode	Swizzle
Glass	Can
Garnitur	Bamboo Leaves, candied Ginger, dehydrated Lime, roasted Sesame, Spring Onion, Spice Powder
Ice	Crushed

Beschreibung selbstgemachte Zutaten:

500 ml Honey, 200 ml Riesling, 100 ml Verjus, 100 g Pickled Ginger, 20 g fresh Ginger, 2 Zests Kaffir Lime, 1 Bsp. Sezuchan Pepper
Boil up, Blend for a few seconds and allow to infuse for 30 min, filter and bottle