

AVERNA AMARO

FEATURED IN *Beverage Media's* LAST CALL

No. 11 Cup

ELEVEN MADISON PARK NEW YORK, NY

"I think it's imperative for a restaurant's cocktail menu to coincide with the food being served," says Leo Robitschek, head bartender at Eleven Madison Park, the well-loved Danny Meyer establishment that won this year's first ever Best Restaurant Bar award at Tales of the Cocktail.

by **LEO ROBITSCHKEK** HEAD BARTENDER



INGREDIENTS

- 1 oz. AVERNA
- 1 oz. Carpano Punt e Mes
- 3/4 oz. lemon juice
- 1/2 oz. Demerara simple syrup
- *1/2 oz. ginger lime syrup
- cucumber
- Grapefruit twist

METHOD Muddle the cucumber and grapefruit twist with the above ingredients. Shake and strain into a highball with fresh ice. Top with Fever Tree tonic water. Garnish with cucumber slice, mint and a grapefruit twist.

GINGER LIME SYRUP

Take two cups of water and bring to a simmer. Add 1/2 cup of peeled and diced ginger, the zest of three limes, the juice of three limes and 1 1/2 cups of Demerara sugar. Stir and simmer for five minutes. Strain.



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BAR SOL PISCO'S

BRIDGET ALBERT HEADS TO NOLA FOR A TASTE OF THIS *one-two Punch*
SOUTH AMERICAN SPIRIT IN COCKTAILS AND CUISINES AT IRIS

SEPTEMBER 2011



FEATURED IN *The Tasting Panel's* THE DRINK & THE DISH

Pisco is a lively spirit and is an inspiration for fresh cocktails. There are several quality piscos available for mixologists to explore, including BarSol, ORO, Macchu Pisco, Pisco Portón and Encanto. My friend Duggan McDonnell, creator and owner of Encanto Pisco, says, "As a bartender who specializes in Latin Spirits, I've long known the Pisco Sour to be Latin America's most elegant cocktail." I have to agree. Recently I had the pleasure of visiting Peru with Diego de Mola, President of BarSol, and a group of talented mixologists. There I learned that Pisco embodies the tradition and passion of its people in a glass. I was thrilled and surprised to learn the passion for this spirit has spread all the way from South America to New Orleans, Louisiana. Chef **Ian Schnoebelen** and Mixologist **Sharon Floyd** are bringing this category to life at NOLA restaurant **IRIS**.

the drink

EAU DE VIN



1.5 oz. BarSol Pisco

1.5 oz. dry white port

1.5 oz. Averna Amaro

1.5 oz. ginger syrup

1.5 oz. lemon juice

sprig of thyme

Shake all ingredients but thyme and strain into a cocktail coupe. Garnish with the thyme sprig wrapped in a twist of lemon.

the dish

FOIE GRAS TORCHON

1 lobe "A" foie gras

(at room temperature)

1/2 cup pisco

1 tablespoon salt

1 teaspoon sugar

Separate the two lobes of the liver. Remove veins with tweezers.

Season both sides with the salt. Sprinkle sugar on both sides. Place into container. Pour pisco on top. Cover with plastic wrap directly on the liver. Place in refrigerator overnight. Pull out the next day and bring back to room temp. Roll in plastic wrap tightly like a sausage. Place into pot with 180-degree water. Put a plate on top to make sure the torchon is submerged. Poach for 5 minutes. Then roll very tightly with a towel, tying the ends with a piece of twine. Hang in the refrigerator by one of the pieces of twine for 24 hours. Remove towel and plastic and slice to serve.

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