



Cocktail recipes with Pimento

**ALCOHOL IS DANGEROUS FOR YOUR
HEALTH,
DRINK WITH MODERATION**

Mocktails

Altitude 5 (Hot cocktail)

Swan Metge (Barista, France)

On a stove, in a teapot with a filter, pour:

- 14cl grape juice
- 6cl Pimento
- 8cl orange juice
- 16 cl coffee => 4 espressos

Heat the solution. Pile 5 cardamon berries, 1.5 star of Badiane, 1 cinnamon stick, 1gr of Sichuan pepper and put them in the filter. Also add 1 clove.

Leave in decoction for a few minutes. The drink is ready. Pour into a double-walled glass or a porcelain cup. By letting the temperature bring down, spices will enhance.

Oh mon dieu!

David, Feijoa bar, Amsterdam (Holland)

In a highball glass, full of crushed ice:

In the shaker:

- 70ml of pear juice
 - 30ml of lime juice
 - 7-8 Mint leaves
 - 15 ml pandan leaves & rawit syrup
- Strain (filter) 2 times. Pour in the glass
Add ice and top up with Pimento

Time 4 Pimento

Tom Surma, Familien, Göteborg (Sweden)

In a highball glass:

- 4cl blood orange juice
 - 2cl lemon juice
 - 2cl vanilla syrup
 - Add a stick of fresh dill
- Shake with ice. Then up over new ice
- Top with Pimento

Green Globe-Trotter (14cl)

Clément Basset, Purple Bar (Paris)

- Apple juice
- Ginger juice
- Fresh mint
- Cucumber
- Salad homemade syrup
- Top with Pimento

Virgin Pimento Mojito

François Fayard (Huitième Monde)

- 6 mint leaves
- 2 lime segments squeezed
- Fill with crushed ice

- Add 15cl apple juice
- Top with Pimento

Raspberry Pimento

Marie Corbasson (Terres de Cocktails)

In a glass:

- ½ lime cut in 6 parts
- 1 small spoon or brown sugar
- 10 fresh Raspberries (or puree)
- Crush with a pestle (build), then fill half the glass of crushed ice
- Add 5cl Pimento and top with crushed ice

Hot basil red fruits

François Fayard (Huitième Monde)

In a blender:

- Ice
- 5 strawberries
- 10 raspberries
- 2 basil leaves
- Mix. Pour in a glass and add 2cl Pimento

Pimentada

Matthieu (Auberge des Seguins, Buoux)

Salt the rim of a big glass:

- Fill it with ice
 - 2cl lemon syrup
 - 25cl Pimento
- Garnish with a mint leaf

X-Perience (33cl)

Cyril Bluze (F2X Radio)

- 2cl black currant syrup
- 10cl apricot juice
- 11cl Pimento
- 10cl black grape juice

Sorbettimento

Peter Kotynkiewicz, Alte Post Leoben (Austria)

- 1 scoop of sorbet ginger or lime or mango...
- 5cl Pimento
- 1cl pink grapefruit Monin syrup (or lemon or basil...)

Spicy Mango

Peter Kotynkiewicz, Alte Post Leoben (Austria)

- 10cl Caraibos mango
- 10cl Pimento
- 12cl sparkling water

Pink Hot Pants

Peter Kotynkiewicz, Alte Post Leoben (Austria)

- 12,5cl Pimento on the rocks
- 12,5cl sparkling water
- 1cl pink grapefruit Monin syrup
- A dash of pink grapefruit Caraibos

Frühjahrskick

Peter Kotynkiewicz, Alte Post Leoben (Autriche)

PIMENTO



- Carrot juice + fizzy apple juice (Apfelsaft) & Pimento
- or
- Red beet juice + fizzy apple juice (Apfelsaft) & Pimento

Cocktails

With rum

The Night Murcher

Leonidas Kyriakoulis, Sober Bar (Athens)

- 20ml Pampero Blanco,
- 20ml Pampero Especial,
- 20ml Captain Morgan,
- 5ml Chartreuse,
- 30ml lemon,
- 30ml ginger syrup,,
- 30ml sugar syrup.
- Top with Pimento

Pimento Mule

Ian Burell, Global Rum Ambassador (London, UK)

In a highball glass:

- 5cl Pusser's spiced rum
- Fill with ice rocks
- 10cl Pimento
- A lime slice
- 1 dash of Angostura bitter

Rhum Fashioned

Guillaume Colin, Little Havana (Lille, France)

Direct in a glass :

- 2 dash bitter Angostura
 - 4cl Pimento
 - 1 cc brown sugar
- Crush. Then add:
- Ice cube
 - 6cl Zacapa rum 23 years
 - Orange zest

Pimento Storm

Helena Tiare Olsen, Mountain of Crushed Ice (Stockholm)

- 6 cl dark Jamaican rum
- 1.5 cl fresh lime juice
- Shake all ingredients except Pimento, strain and top with Pimento, serve with cracked ice in a rocks glass. Garnish with a wedge of lime.

Volcano Spice

Olivier Roméo (France)

- 5cl Kraken dark rum
 - 1/2 squeezed combava (or lime Kaffir)
 - Grate the combava zest
 - 3 drops of Orange Angostura
 - 2 coffee spoons of cane sugar
- Shake with crushed ice and top with Pimento

Red Hot Chili Pepper

Jeremy Kent and Anthony Nasti, Saloon Bar (Val Thorens)

In a highball glass, on the rocks:

- 1cl grenadine syrup
- 6cl Havana Club Anejo Especial
- 3 lime segments squeezed
- Top with Pimento

Red lights spells danger

Samia, la Chair de Poule (Paris)

In a Highball glass

- 3 strawberries and ½ lime crushed mashed
- Beat and add 5 mint leaves
- One line of strawberry syrup
- 3 ice rocks
- 4cl white rum
- Top with Pimento

Ti' Pimento punch

François Fayard (Huitième Monde)

In a glass with crushed ice:

- 5cl Rum from West French Indies
- 5cl lime juice
- 1cl caramel syrup
- 2cl Pimento

Kicking Mule

Ben Mattinson, Scotty's (Tignes)

In a highball glass, on the rocks:

- 5cl Havana Club
- 5cl Spiced Rum
- 1 lime segment squeezed
- Top with Pimento

Hot Mojito Pimento

Eric Dalsace

In a highball glass, crush:

- 7 mint leaves
 - 1 line of cane syrup
 - 2 small spoons of brown cane sugar
 - 2 lime segments squeezed
- Fill with crushed ice. Add:
- 6cl rum from Cuba
 - a drop of Angostura
 - Top with Pimento and mix

Spicy & Stormy

Antoine Honein, Black Bear (Les Gets)

In a highball glass, on the rocks:

- 1/3 spiced rum
- 2/3 Pimento
- a dash of Angostura
- 1 lime segment squeezed

Zephyr

Ben Jacobs, La Taïga (La Tania)

In a Highball glass:

- 3cl Southern Comfort,

PIMENTO



- 3cl Gin
- 3cl white rum (Bacardi)
- 1 lime segment squeezed
- Crushed ice
- Shake, pour and top with Pimento

Hot Pimento Swizzle

Helena Tiare Olsen, Mountain of Crushed Ice (Stockholm)

- 2.5 cl pineapple juice
- 2.5 cl fresh lime juice
- 1 bar spoon falernum
- 2.5 cl dark Jamaican rum
- 2.5 cl green Chartreuse
- Swizzle with crushed ice until frosty and top with Pimento, garnish with a good bunch of fresh mint.

Spicy Spollati

Stravros Titakis, Spollati Bar (Agias Eirinis Square, Athens)

- In a double old fashion glass
- 30ml Aged Rum (Angostura 5*)
- 30ml spicy rum (sailor jerry)
- 25ml fresh lime
- 1 bar spoon Blueberry Jam
- 1 spoon fresh ginger
- Top up with Pimento

Shake and strain the ingredients into a double old fashion glass full of crushed ice, Garnish Mint.

Cinnamon Odyssey

Bartesera, Athens

- 60ml Havana Reserva 5
- 25ml fresh lime
- 20ml simple syrup
- 2 bar spoons of apple cinnamon tea
- Top up with Pimento

Shake and strain in a highball glass garnish cinnamon stick and a lime peel.

Caribbean Punch

Cupa Cupa Tiki Bar (Abelokipi, Athènes)

- 40ml Aged Rum
- 10ml Cachaca
- 20ml lime juice
- 20ml Honey syrup
- 15ml Orange juice
- 10ml Falernum
- Dash Angostura Bitters
- Top up with Pimento

Shake with ice and strain in a Tiki Glass, Garnish orange peel and lime wheel.

Le Perfecto

Flavie Chêne-Dubois, Longchamps Palace

(Marseille)

- In a tumbler glass
- 5 dice lime
- 2 cc cane sugar
- 2cl cane syrup
- 4cl Sailor Jerry
- 1 dash Angostura Bitter
- Fill up with ice. Shake and top up with Pimento

With Vodka

Spicy Moskwito

William Olivieri, Le Meurice (Paris)

- In a 25cl glass:
- Sugar Syrup
- Cane sugar (powder)
- Lime juice
- A dash of ginger vinegar
- 5cl Belvedere vodka
- Fresh Mint
- 3 drops of Angostura
- A few ginger slivers
- Crushed ice
- Top with Pimento (12,5cl, half bottle)

Pepperoncino Mule (12cl)

Clément Basset, Purple Bar (Paris)

- Ketel One Vodka
- Strawberry juice
- Lime
- Top with Pimento

Diablo 2

Guillaume Colin Little Havana (Lille, France)

- Direct au verre :
- 1,5cl lime
- 2cl Muroise or baies rouges liquor Giffard premium
- 6cl Grey Goose vodka
- Mix with a spoon. Then add:
- Ice cubes
- Top with Pimento

Pepper Island

Theo Wilenski, Bistrot 82 (Paris)

- 2cl vodka
- 2cl gin
- 1cl Cointreau
- 4cl Pulco
- A line of raspberry cream
- Top with Pimento

Hot Mule

- In a lowball glass, on the rocks:
- 4cl Vodka
- 6cl Pimento + 2cl squeezed lime

The Green Mule

Francesco Lafranconi

- In a Collins glass, full of ice rocks

PIMENTO



- Pour 22,5 ml of Green Chartreuse
- 37,5 ml Vodka (Vertical)
- 120 ml Pimento
- 1 lime segment squeezed
- Add 2 slices of cucumber and a bit of fresh dill
- Mix with a bar spoon

Hot Pimento raspberry

François Fayard (Huitième Monde)

In a glass with crushed ice:

- 2 lime segments squeezed
- 4cl Vodka
- 10 raspberries
- Top with Pimento

Spicy Lady

Theo Wilenski, Bistrot 82 (Paris)

In a tumbler:

- A line of grenadine syrup
- 2cl vodka
- 2cl Manzana
- Top with Pimento

Alpen Mojito

Julien, Le Downtown (Méribel Mottaret)

In a mojito glass:

- 2 lime segments squeezed
- 2 spoons of cane sugar
- 4cl Genepi
- 2cl vodka
- Crushed ice
- Top with Pimento

Bloody ginger

Mayeul, le Flemming's (Lyon)

- 6cl vodka
- A spoon of cane sugar
- 2 lime segments squeezed
- Fill with crushed ice
- Top with 50% Pimento, 50% strawberry juice

Hot Bise

Mika, Brasserie du Centre (Le Lavandou)

- Crush 2 leaves of fresh basil in a glass
- Add ice cubes
- Pour 6cl vodka Zubrowska
- Pour 10cl strawberry juice
- Top with Pimento (4cl)

Pepperpear

George Antonoglou, The Grotto (Athens)

In a highball glass

- 35ml Xante pear liquor
- 35ml vodka
- 20ml fresh lemon
- 2 bar spoon sugar

Shake with ice and strain in a highball glass,
Garnish Pear slices and top up with Pimento

Pimento Salty Dog

Giannis Petris, Pere Ubu (Glyfada, Athens)

In a highball glass

- 50ml Vodka
- 20ml Fresh lime Juice
- 60ml Grapefruit Juice
- Top up with Pimento (60ml)

Shake and strain the ingredients into a Highball Glass full of ice with salty rim, Garnish Grapefruit slice.

Cosmopelephant

Elodie, Eléphant & Castle (Lyon)

In a highball glass

- 4cl vodka Grey Goose
- 2cl Cointreau
- 2cl lime
- 5cl cranberry juice
- Pour. Fill up with ice and top with Pimento

Honey and Ginger

Dimitris Gouzios, Mosaiko Bar (Glyfada - Athens)

In a glass:

- Vodka
- Fresh ginger
- Honey syrup
- Fresh lime
- Mint leaves
- Top with Pimento

With Tequila

Mexican chiliberry

Nicola Monier, Ayers Rock (Lyon)

In a Hurricane glass

- 4cl tequila
- 2cl triple sec / Cointreau
- 2cl lemon juice
- 1cl sugar syrup
- 3cl Raspberry puree
- Top with Pimento

El Diablo

Lucas, Le Cube (Les Ménuires, French Alps)

In a glass with crushed ice:

- A dash of blackcurrant liquor
- 4cl (white) Tequila
- 3cl lime juice
- Top with Pimento

PimentoBoz

Stéphane Bozzonetti

In a glass with crushed ice:

- 4cl Tequila
- 2cl Pisang Ambon Original
- 1 lime segment squeezed
- 3cl Pimento

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Mayahuel on Fire

Helena Tiare Olsen, Mountain of Crushed Ice (Stockholm)

- 6 cl Tequila Reposado
- 1 barspoon good coffee liqueur
- 2 cl pineapple juice
- Top with Pimento
- Shake and strain into a rocks glass or other filled with cracked ice and garnish with a pineapple leaf and cherry.

Dirty Sanchez Pimento

Ben Mattinson, Scotty's (Tignes)

In a lowball glass, on ice:

- 4cl Tequila
- 4cl blackberry cream (or cassis)
- Top with Pimento

Hot Manoah

Alessio Antonucci, Manoa Beach (St. Tropez)

In a tumbler glass:

- Crush 4 Thai basil leaves + 2 orange segments
- Fill with crushed ice. Add:
- Cane syrup
- 3cl tequila
- Mix
- Top with Pimento

Le Tikimento

Guillaume, Par Saint Georges (Lyon)

- 4cl dark tequila
- 12cl Pimento
- Add a chili pepper

Le gringo

Fred, le Citron (Lyon)

- 4cl tequila
- 7cl Pimento
- 7cl banana juice
- 4 cm banana
- Fill with crushed ice

Le baisox

Suzanne, le Flemming's (Lyon)

- 4 cl dark tequila
- 2 cl Cointreau
- 50% lime + sugar, 50% Pimento

The Ship

Mickaël Gérardin, The Ship (Saint-Laurent du Var)

- 1,5cl caramel syrup + vanilla
- 4cl Pimento
- 4cl white tequila
- Pour on crushed ice

Mini Mo

Pavlos Skordilis, Mosaiko Bar (Glyfada - Athens)

In a glass:

- Tequila Golden (Don Julio)
 - Pineapple pieces
 - Passion fruit puree
 - Agave syrup
 - Lime juice
- Fill with Pimento

ChillyPim Don

Spiros Anagnostou, 7 Jokers Bar (Syntagma, Athens)

In a highball glass:

- 20ml Julio Blanco Tequila
- 20ml Don Julio Reposado
- 20ml ginger liquor
- 10ml chilli syrup (homemade)
- 20ml Honey syrup
- 20ml lime juice (fresh squeezed)
- 3-4 Basil leaves

- 2 dashes of Peychaud's bitters

Shake all the ingredients and strain in the glass full of crushed ice

- Top up with Pimento (40ml)

Garnish with a basil leaf, a small chili pepper and a ginger candy

Pineapple Dark

Stelios Papadopoulos, Amigos (Glyfada, Athens)

- 50ml Jose Cuervo Tradicional
- 20ml fresh lime
- 20ml Sugar syrup
- 20ml Falernum Homemade Liquor
- 30ml Pineapple Puree
- Top up with Pimento

Shake the ingredients and strain in a Tiki Glass, Garnish caramelized pineapple slice

With Gin

Spicy Saffron Label

Pierre-Etienne Pauck (Nuits-Saint-Georges, France)

On the rocks, direct in a glass:

- 5cl Saffron Gin Gabriel Boudier (Dijon)
- 12,5cl Pimento (1/2 bottle)
- 1 dash of Angostura Bitter
- Add the pulp of a half passion fruit

Diablo 1

Guillaume Colin, Little Havana (Lille, France)

Direct in a glass:

- 1,5cl lime
 - 2cl apricot liquor Giffard premium
 - 6cl gin Bombay or Hendrick's
- Mix with a spoon. Add:
- Ice cubes
 - Top with Pimento

Mojito framboise

Marseille Intercontinental

- G'vine Nouaison

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- Chambord
- Fresh raspberries
- Lemon juice
- Fresh mint
- Top up with Pimento

Incandescence

Marseille Intercontinental

- G'vine Floraison
- Esprit de June liquor
- Lemon juice
- Peach liquor
- Cranberry
- Top up with Pimento

Italian Mule

Samuele Ambrosi, Italy

Built directly in an Italian Mule Jar, full of ice:

- 5cl Roby Marton Gin
 - 12,5cl Pimento (1/2 bottle)
 - Squeezed lime Juice
- Garnish with 2 leaves of mint, a slice of lime and a slice of ginger

Red Eclipse

Guy, l'Eclipse (Val Thorens)

On crushed ice: 1/3 Red Martini - 1/3 Gin - 1/3 Pimento

Gin Gin Mule:

Jeroen Van Hecke, l'apereau (Blankenberge, Belgium)

- 5 cl Bombay Sapphire Gin
- Infuser mint and a ginger slice
- 1 cl lime juice
- 0,5 cl Monin cane syrup
- 10 cl Pimento

Pepper Island

Theo Wilenski, Bistrot 82 (Paris)

- 2cl vodka
- 2cl gin
- 1cl Cointreau
- 4cl Pulco
- A line of raspberry cream
- Top with Pimento

Le Schrek

Guy, l'Eclipse (Val Thorens)

In a Shaker:

- A line of grapefruit syrup
- A line of cane sugar syrup
- 1 lime segment squeezed
- 2/3 Gin, 1/3 Pimento
- Ice cubes. Shake.

Zephyr

Ben Jacobs, La Taïga (La Tania)

In a Highball glass:

- 3cl Southern Comfort,
- 3cl Gin
- 3cl white rum (Bacardi)
- 1 lime segment squeezed
- Crushed ice
- Shake, pour and top with Pimento

G-mento

Takis Kagialis - Brazilian Bar (Petralona / Athens)

In a glass:

- 50ml gin
 - 25ml Agave syrup
 - 25ml fresh lime
 - 4 mint leaves
- Top with Pimento

Givine

George Antonoglou (Athens)

In a glass:

- 50ml gin
 - 25ml Apricot Brandy
 - 25ml fresh lime
 - 2 drops de Celery Bitters
- Top with Pimento

Spicy Peaches

George Antonoglou, The Grotto Bar (Nea Smirni - Athens)

- 50ml Gin
- 20ml Crème des Pêches (Gabriel Boudier Dijon)
- 30 ml fresh lemon
- 15ml sugar syrup

Shake, serve in a ballon glass and top up with Pimento. Garnish with 6 spearmint leaves.

With Whisky

Spicy Black Mountain

Emmanuel Brandelet (Montpellier)

Fill a large glass of ice cubes, then, using a spoon, stir them for a few seconds to refresh. Then pour the different ingredients in the following way:

- 5 cl Whisky Black Mountain 2 years
- 3 drops Peychaud's Aromatic Bitter
- 10 cl Pimento

Squeeze a quarter of lime and put it in the glass.

Stir gently with a spoon. In the decoration, slip a fresh mint head into the glass after having struck it in the hand to release its flavours.

Orange Sky

Arthur, Hôtel Amour (Paris)

Direct in a glass:

- Crush orange slices with brow sugar
- Add some mint leaves and delicately crush the mix
- Add ice rocks
- 4cl whisky
- Top with Pimento

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Bee Jam

Natalia Papathanasiou (Athens)

In a tumbler glass:

- 60ml Jameson
- 15ml Green apple liquor
- 15ml honey syrup with lime and cinnamon
- 1 lime wedge squeezed
- Top up with pimento

Stir the ingredients with crushed ice, garnish with a clover

Jack is getting hot

Konstantinos Mamoukaris (Athens)

In a glass:

- 50ml Jack Daniels
 - 10ml Luxardo Maraschino liqueur
 - 25ml coconut syrup
 - 15ml fresh lime
- Top with Pimento

Zephyr

Ben Jacobs, La Taïga (La Tania)

In a Highball glass:

- 3cl Southern Comfort,
- 3cl Gin
- 3cl white rum (Bacardi)
- 1 lime segment squeezed
- Crushed ice
- Shake, pour and top with Pimento

With Chartreuse

French Bomb

Julien Carron, Boulebar, Göteborg (Sweden)

To build up as a « Bomb » with green Chartreuse and Pimento.

Yellow Ginger

Sylvain Mérot (Chartreuse Paris)

In a tube glass full of ice rocks, add:

- 4 cl yellow Chartreuse
- 1 lime segment squeezed
- Top with Pimento (10 to 15cl)
- Mix with a bar spoon

The Green Mule

Francesco Lafranconi

In a Collins glass, full of ice rocks

- Pour 22,5 ml of Green Chartreuse
- 37,5 ml Vodka (Vertical)
- 120 ml Pimento
- 1 lime segment squeezed
- Add 2 slices of cucumber and a bit of fresh dill
- Mix with a bar spoon

Hot Pimento Swizzle

Helena Tiare Olsen, Mountain of Crushed Ice (Stockholm)

- 2.5 cl pineapple juice

- 2.5 cl fresh lime juice
- 1 bar spoon falernum
- 2.5 cl dark Jamaican rum
- 2.5 cl Green Chartreuse
- Swizzle with crushed ice until frosty and top with Pimento, garnish with a good bunch of fresh mint.

Le départ

Yash Gobin, Seasens Bar, Hotel Five (Cannes)

- 2,5cl Green Chartreuse
 - 2,5cl Pernod
 - ½ lime squeezed
 - 4 drops of Aromatic Bitters
- Top up with Pimento

Monks In Tropics

Paul-Eric Froissard, Sipeasy (Paris)

In a shaker filled with ice (2/3), pour:

- 4 cl Green Chartreuse
 - 8 cl grapefruit juice
 - 2 cl lime
 - 1 dash Angostura Bitter
- Shake strongly 10" and pour in a big glass (highball/tumbler) with 5-6 ice cubes

With cachaça

Queen Of Bahia Pimento

Emmanuel Brandelet, Lucille Querron, Mathias Gibert, Connexion Live (Toulouse)

In a ball martini glass

- ½ lime
 - Brown sugar
 - 4 cl Cachaça Ypioca Paille
 - 2 cl strawberry liquor
 - 6 mint leaves
 - 1,5 cl strawberry Mixer
- Shake and slowly mix with a spoon
- 2 cl lemon lemonade
- Top with Pimento
- Decoration: top of mint

Caipirinha Cucumber Pimento

Emmanuel Brandelet, Lucille Querron, Mathias Gibert, Connexion Live (Toulouse)

In a "tulip" glass:

- ½ lime
 - Brown sugar
 - 2 cl cane sugar
 - 4 cl Cachaça Ypioca "Paille"
 - A slice of cucumber
- Shake and pour.

Put down the cucumber's slice, add the crushed ice, top with Pimento (3-4 cl) and mix with a bar spoon

Decoration: a slice of cucumber

Favela Chic

Drunk Sinatra bar (Athens, Greece)

- 50ml Leblon Cachaca

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- 20ml Strawberry Shrub
 - 20ml Lemon juice
 - Mint & Angostura bitters
 - Shake and double strain
- In mule mug with crushed ice
Top up with Pimento

With Armagnac

Gascon' Mule

Paul-Eric Froissard, Sipeasy (Paris)

In a highball glass, full of ice-rocks, pour:

- 4cl Armagnac Castarède VS
- 1cl lime juice
- 1cl cane syrup
- A few drops of Angostura

Shake and add:

- 4cl Pimento

Re-shake and serve.

Le Piémont

Arthur, Hôtel Amour (Paris)

In the shaker:

- Ice
- 4cl Armagnac
- 1,5cl lime juice
- 2cl cane sugar syrup
- 1cl cordial ginger
- A dash of Angostura

Shake and filter. Serve in a Caipirinha glass. Top with Pimento and garnish with a mint leaf.

With Cider

Pimentino

Peter Kotynkowiecz, Alte Post Leoben (Autriche)

- 12,5 cl Cider
- 12,5 cl Pimento
- 4 cl Amaretto
- 1 cl barley water Monin

Schoafa pomme

Peter Kotynkowiecz, Alte Post Leoben (Autriche)

- 12 cl Cider Bio Brut Val de Rance
- 5 cl Pimento
- 1 cl pink grapefruit Monin syrup
- A dash of sparkling water

With Cognac

Papounet

Yves Esposito, La Closerie des Lilas (Paris)

In a shaker, crush 2 lime dices + 4 basil leaves and pour the following ingredients:

- 1cl fruit Monin Yuzu
- 1cl Saint Germain liquor
- 5cl Cognac Frapin V.S.O.P

Shake, and pour in a tumbler glass full of ice. Top with 5cl of Pimento

Coup d'fouet

Etienne Descoings (Paris, Nice)

In a highball glass, full of ice-rocks, pour:

- 4cl Cognac VSOP
- 2cl lime juice
- 6cl Pimento and shake with a straw

With Calvados

Le Gingembre

Julien Carron, Boulebar, Göteborg (Sweden)

To build up in a Old Fashioned glass:

- 5 cl Calvados
- 2cl lime juice
- 10cl Pimento
- 10 to 15 mint leaves
- 1 dash of Angostura
- 1 lime wheel

Add many ice and mix a lot with a barspoon.

Complete with ice and decorate with a blade of mint and a wheel of lime

Normandie Storm (16cl)

Clément Basset, Purple Bar (Paris)

- Calvados
- Caramelized nuts homemade syrup
- Cloudy apple juice
- Lemon
- Pimento
- Elemakule Tiki Bitter

The Bulldozer (Shooter)

Arnaud and Frédérique Durandin, Mojita & Bob (Paris)

In a shooter:

- 2cl Calvados
- 3cl ice-cold Pimento

With Jägermeister

Le Timonier

Paul-Eric Froissard, Sipeasy (Paris)

In a big glass full of ice rocks, pour:

- 3cl Jägermeister
- 3cl Matahi Baobab juice
- 3cl Pimento and add a slice of lime and stir

With Mezcal

Red Ginger

Cartel Ocho (Paris)

In a tumbler glass (with a straw):

In a shaker, crush ½ lime cut in pieces. Fill with ice (¾). Add:

- 4cl mezcal Joven Yuu Baal
 - 2cl blackcurrant cream
- Shake and top with Pimento

With Cointreau

Le 1849

PIMENTO



Sébastien Buherne, Koh-I Nor (Val Thorens)

In a long drink glass:

- 4cl Cointreau
- 2cl yellow lemon
- 1,5 cl Elderflower cordial
- 1 dash egg white
- 1 spray orange flower water
- Add ice cubes and top with Pimento

With Raki

Roots 66

George Antonoglou, Pere Ubu (Glyfada – Athens)

In a glass:

- 50ml Roots Rakomelo (Raki + honey)
- 4 lime wedges
- 2 dashes Angostura bitters
- 10ml barley water

Top with Pimento

Muddle & build in a tall cool jar. Add crushed ice and garnish with pink grapefruit.

With beer

Hot Ginger Beer

Emmanuel Brandelet, Lucille Querron, Mathias Gibert, Connexion Live (Toulouse)

In a beer glass:

- 1,5cl lemon syrup
- 1/3 de Pimento
- 2/3 lager

Spicy Shandy

In a beer glass:

- Pour 10 to 15% Pimento
- Fill with a lager

With Coffee

Altitude 5 (Hot cocktail)

Swan Metge (Barista, France)

On a stove, in a teapot with a filter, pour:

- 14cl grape juice
- 6cl Pimento
- 8cl orange juice
- 16 cl coffee => 4 espressos

Heat the solution. Pile 5 cardamon berries, 1.5 star of Badiane, 1 cinnamon stick, 1gr of Sichuan pepper and put them in the filter. Also add 1 clove.

Leave in decoction for a few minutes. The drink is ready. Pour into a double-walled glass or a porcelain cup. By letting the temperature bring down, spices will enhance.

Pimento Cold Coffee Cocktail

Konstantinos Mamoukaris (Athens)

- 1 espresso dose
 - 25ml Kalhua liqueur
 - 25ml coconut syrup
- Fill with Pimento

Kaffee & Spicy ginger ale

Peter Kotynkowiecz, Alte Post Leoben (Autriche)

- 4 cl Pimento on the rocks
 - 1 cl salted caramel or Falernum Monin syrup
 - One espresso
- Serve in a glass

Miscellaneous

Martini Pimento

In a Champagne flute:

- 1/3 Martini extra dry
- 2/3 ice-cold Pimento
- 1 small piece of fresh ginger

Une Femme Libre

Le Riviera (Senegal)

Champagne glass

- 4cl strawberry cream
- 50% Champagne, 50% Pimento

Spicy Moscato

Peter Kotynkowiecz, Alte Post Leoben (Autriche)

- 10 cl Moscato Asti Palas, Michele Chiarlo
- 5 cl Pimento
- A dash of sparkling water

Shooters

Bomb (Shooter)

Fred, le Citron (Lyon)

- 50% Suze, 50% Pimento

Silk and Spice (Shooter)

Theo Wilenski, Bistrot 82 (Paris)

- 2cl Get 31
 - Pimento
 - A pinch of cinnamon (powder)
- Hit the shot (like a Tequila Paf)

The Bulldozer (Shooter)

Arnaud and Frédérique Durandin, Mojita & Bob (Paris)

In a shooter:

- 2cl Calvados
- 3cl ice-cold Pimento

Hot Shot (Shooter)

Nicola Monier, Ayers Rock (Lyon)

- Strawberry syrup
- 50% JägerMeister, 50% - Pimento

La Bomba (Shooter)

Fred, le Citron (Lyon)

- 50% tequila, 50% Pimento

Phénix (Shooter)

Fred, le Citron (Lyon)

PIMENTO

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- Blackberry syrup
- 50% tequila, 50% Pimento

Digesto Pimento Cognac (Shooter)

Eric Dalsace

In a 5cl shooter:

- 2cl cognac
- 2 cl Pimento
- 1cl orange juice

Storm the Castle (Shooter)

Elodie, Eléphant & Castle (Lyon)

- In a shooter glass, pour cranberry syrup and fill up with vodka.
- Put this shooter in a glass 1/2 filled with Pimento

Submarine

Theo Wilenski, Bistrot 82 (Paris)

A shot of Calvados returned in a pint of blond beer.

Pour :

- 1/3 Pimento + 2/3 blond beer

Hot Bomb

Nicola Monier, Ayers Rock (Lyon)

Jägerbomb way with:

- JägerMeister
- Strawberry syrup and Pimento

**ALCOHOL IS DANGEROUS FOR YOUR
HEALTH,
DRINK RESPONSIBLY**

Food

Batter for fritter

Rosa Vanina Pavone (Paris)

- 150gr flour
- 1 Pimento bottle
- ½ coffee spoon turmeric
- 1 coffee spoon salt

Mix all ingredients in a terrine. Cover and leave to rest for one hour. Pimento, much better than beer to get an excellent, light and naturally spicy batter for fritter!

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