



## Cocktail recipes with Pimento

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

### Mocktails

#### **Le Suki Green Gold**

*Suki (Paris)*

For 2 persons. Blend:

- 1 cucumber
- 1 lemon
- 1 cup of spinach
- 120ml Pimento
- 2 teaspoon orange blossom water

Let it cool in a glass bottle

#### **Pimento Breeze Mocktail**

*Dimitra Chioti (Athens, Greece)*

- 15ml raspberry syrup
- 15ml lime juice

Shake with crushed ice & top up with Pimento.

Garnish with 6-7 mint leaves and slightly sprinkle with icing sugar

#### **L'Hawaiian Divorce**

*Jérémie Morichon (Paris, France)*

In a « tulip » glass :

- 2 ice rocks
- 2 pink peeled grapefruit wedges
- 1 small bouquet of mint crumpled flower head
- Cover with Pimento

#### **Crodimento**

*Charles Flamminio (Italie)*

On ice rocks:

- 1,5cl orange juice
- 1 bottle of Crodino
- Top with Pimento

Add and garnish with a slice of orange

#### **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
  - 15ml 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 of 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:

## PIMENTO



- 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 Kotynkowiecz, 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 Kotynkowiecz, Alte Post Leoben (Austria)*

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

#### **Pink Hot Pants**

*Peter Kotynkowiecz, 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 Kotynkowiecz, Alte Post Leoben (Autriche)*

- 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

## **PIMENTO**



- 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,
- 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 Olivier, 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)**

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*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 Lafranchi*

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 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

**PIMENTO**



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

## With Tequila

### Smoked Mexican Mule cocktail

*Dimitra Chioti (Athens, Greece)*

- 40ml Tequila Reposado
  - 10ml lime juice
  - 10ml Agave
  - 10ml Barrel Smoked Maple
- Shake & top up with Pimento

### Ginger Paloma cocktail

*Dimitra Chioti (Athens, Greece)*

- 40ml Tequila Blanco
  - 40ml Freshly Red Grapefruit Juice
  - 10ml Lime Juice
  - 10ml Agave
  - 2 dashes Scrappy's Orange Seville Bitters
- Shake & top up with Pimento

### 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 Ménuieres, French Alps)*

- In a glass with crushed ice:
- A dash of blackcurrant liqueur
  - 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

### 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 Manoa

*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

## PIMENTO





*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**

### **Jean Genie cocktail**

*Dimitra Chioti (Athens, Greece)*

- 40ml Gin
  - 10ml Mastiha Spirit
  - 25ml Mandarine syrup
  - 5ml Lemon Juice
  - 2 dash Orange & Mandarine Bob's Bitters
- Shake & top up with Pimento

### **Tom Collins**

*Mark Veldhuis, Café des Arts (Gent, Belgium)*

In a Highball glass:

- 5cl gin Bombay Sapphire
- 3cl fresh lime juice
- 2cl sugar cane syrup

Fill with ice rocks.

Stir, and top up with Pimento. Garnish with 2 slices of lime.

### **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
- 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'Eclipe (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**

## **PIMENTO**



### *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 - Braziliانا 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**

#### **Emmène-moi loin d'ici**

*Diane "The French Mixologist" (Paris, France)*

Build in an Old Fashioned glass on ice:

- 5cl Four Roses bourbon
- 2,5cl Monin pear syrup
- Half of a lime

Shake in a blender then top up with Pimento. Garnish with a slice of lime and a Thai chilli pepper

#### **The Screaming Chimp**

*Adam Purnell (UK)*

Build in an Old Fashioned glass:

- 25ml Monkey Shoulder
- 100ml Pimento
- 5 dashes Angostura
- Juice of ¼ of a lime

Bruise a small sprig of mint between your fingers, add all to the glass, top up with crushed ice and mix together with a (biodegradable) straw. Garnish with a wheel of lime

#### **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

#### **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

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- 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
- 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

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- 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**

*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)*

‡

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### **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

#### **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)*

- 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

### **Shooters**

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## **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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