



## 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

#### 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 Taiga (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

## PIMENTO



- 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

- 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

## **PIMENTO**



- 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 Gouzos, 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

#### **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.

## **PIMENTO**

14, AVENUE DE L'OPÉRA - 75001 PARIS - TEL : + 33(0)6 19 99 24 82 - FAX : +33 (0)1 58 62 58 59

SAS AU CAPITAL DE 55290€ - WWW.PIMENTODRINK.COM

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### **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
- 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

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- 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 - 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**

##### **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**

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### *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
  - 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

## **PIMENTO**



- 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**

*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)*

## **PIMENTO**

14, AVENUE DE L'OPÉRA - 75001 PARIS - TEL : + 33(0)6 19 99 24 82 - FAX : +33 (0)1 58 62 58 59

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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 Falerum 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)*

- 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)*

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- 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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