

III CERTAMEN NACIONAL CÓCTELES ORUJOS PANIZO. FINAL MADRID. GOURMETS 2012

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PANIZO PARADISE

Ingredients:

4cl. Eau-de-vie Single Verdejo Grape Panizo

2,5cl. Eau-de-vie with Coffee Panizo

9cl. Mango Purée "Ravi"

1cl. Natural Lime Juice

0,5cl. "Caramelorujo" Panizo

1,5cl. Pasteurized egg whites "Guillén S.L."

Description and preparation:

GARNISH: Green Apple cut in shapes of Vine leaves, sweet pumpkin, beet and Chinese turnip.

DIRECTONS: take the Verdejo Single Grape eau-de-vie, eau-de-vie with coffee, mango purée and lime fruit juice. Serve all in a flute glass of 20 cl.

Make a meringue blending "Caramelorujo" and the egg whites with a blender. Using a cooking torch we toast slightly the meringue in order to boost the "Caramelorujo" flavor. Garnish with the cut fruits.