



## Iced Apple Pie Macchiato

Served over crushed ice, this cool and comforting treat merges the aromatic smoothness of milk and coffee with the essence of apple pie and notes of cinnamon. *(pictured left)*

### YIELD

1 drink

### INGREDIENTS

- 1 capsule of Ristretto or Espresso Decaffeinato
- 1 cl (.34 ounces) of apple pie syrup
- 200 ml (about 7 ounces) of crushed ice

### METHOD

In a large recipe glass, pour the required amount of apple pie syrup. Add crushed ice. Then, press Iced Macchiato on the Aquila. If desired, add a topping.

## TEA

There's no question about it—tea is becoming more and more Americans' cup of tea. According to the Tea Association of the U.S.A., tea started picking up steam in the U.S. more than two decades ago, and tea sales from 2014 to 2019 are expected to double.

It's also a hot product in mixology.

**Teatulia Organic Teas** is one company that's making a big splash in tea cocktails. Teatulia sources its teas and herbs directly from its own USDA-certified organic garden in Northern Bangladesh and other like-minded gardens. The teas are cultivated using only natural farming methods, and garden-direct sourcing means the teas don't sit in long-term warehouse storage.

So many of Teatulia's restaurant and cocktail bar customers were using its teas in mixed drinks that the company published its own cookbook, *Tea Cocktails: A Mixologist's Guide to Legendary Tea-Infused Cocktails*. (Skyhorse Publishing, 2015.) *Tea Cocktails* features more than 75 cocktail recipes infused with Teatulia's award-winning teas and herbs (see example, right). For caterers, the book may spark ideas for using tea as a special ingredient to create signature cocktails for wedding receptions and other events. ●●● [teatulia.com](http://teatulia.com)

## White Tea Punch

This refreshing and sophisticated sip is great for parties. The recipe was created by mixologist Anika Zappe for Linger, a boutique eatery in Denver known for its craft cocktails. Teatulia White Tea is sweet and delicate with notes of peach, so it pairs beautifully with the fruit- and floral-infused spirits suggested here. *(pictured below)*

### YIELD

8 to 10 cocktails

### INGREDIENTS

- 1 pyramid tea bag or 1 teaspoon loose leaf Teatulia White Tea
- 6 ounces lemon juice
- 4 ounces simple syrup
- 4 ounces Leopold Bros. peach liqueur

- 6 ounces St-Germain liqueur
- 8 ounces Boca Loca Cachaça
- 12 ounces cava (or another dry sparkling wine)
- 5 dashes of Angostura bitters

### METHOD

To make the tea, brew in 8 ounces (about 1 mug) of hot water (just off the boil) for about 3 minutes. Remove tea bag or leaves, and place brewed tea in the refrigerator to chill. Combine chilled tea with remaining ingredients in a punch bowl with a large ice block. Serve in punch glasses.

From *Tea Cocktails: A Mixologist's Guide to Legendary Tea-Infused Cocktails* by Abigail R. Gehring with Teatulia Organic Teas



# refreshing ideas

recipes and products that add spirit to your drink menus

**B**everages—whether alcoholic or not—provide an excellent opportunity for boosting revenue. Whether you're serving up a specialty coffee drink or a signature cocktail, what you offer guests to wet their whistles can also help set the tone for an event. To inspire your drinks menus, we've noted some of the latest beverage trends, and assembled a collection of recipes that will have your guests raising a glass.

## COFFEE

Baum & Whiteman, the New York-based food and restaurant consulting company, predicted "iced lattes (boozed or not)" as one of the culinary buzzwords for 2015, while MenuTrends—a food market research firm—found that iced coffee has increased nearly 10% on U.S. menus over the last four years.

To meet U.S. demand for premium coffee experiences—both hot and cold—**Nespresso** recently debuted the Aquila, enabling high-volume establishments to prepare customized coffee beverages with the touch of a button. The Aquila's technological features include four extraction heads for simultaneous and fast beverage preparation during peak hours; three programmable cup sizes; and two spacious high-capacity cup heaters. Baristas, bartenders and hotel service members can prepare hot and cold milk and milk foam, as well as espressos, espresso macchiatos, cappuccinos and lattes at the single touch of a button. Other notable features include a network connection via SIM card, enabling online tracking of the machine's maintenance needs, and an energy-saving mode after 30 minutes of non-usage.

●●● [nestle-nespresso.com](http://nestle-nespresso.com)

## WINE AND SPARKLING WINE

The U.S. is the largest wine-consuming nation in the world, and it has been since 2010, according to the Wine Institute. Americans consumed 375 million cases of wine last year, according to the institute. One segment of the industry showing particularly strong growth is sparkling wine and champagne. U.S. sparkling wine shipments grew by more than 8 percent in 2014—and it's not just for weddings anymore, with 40 percent of wine-drinking adults choosing sparkling wine for everyday moments.

Another growing trend is mixed wine cocktails, according to Pam Novak, brand manager at C. Mondavi & Family. The core demographic of wine-drinkers is aged 35 to 54, she adds. However, "Millennials have started drinking wine at a younger age than Gen X and Boomers did, but they're not buying in volume like their parents, and are still considered a huge opportunity," says Novak.



### BLONDE FIVE AND SCARLET FIVE (ckmondavi.com)

The newest wines from CK Mondavi are Blonde Five, a white blend, and Scarlet Five, a red blend. The winemaker's signature cuvee, Scarlet Five blends Cabernet, Merlot, Petit Verdot, Cabernet Franc and Malbec. It's a full-bodied wine with flavors of black cherries and plums, ending in a soft, balanced finish. Blonde Five, a light wine with aromas of honeysuckle and pear, features Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc and Viognier. A refreshing wine, it boasts flavors of baked apple, honey and lemon zest.

## It's Five O'Clock Somewhere with Scarlet Five

(pictured below)

### YIELD

1 cocktail

### INGREDIENTS

2 ounces CK Mondavi Scarlet Five  
Small handful blackberries  
Small handful red plums, peeled and diced (save a few slices for garnish)  
½ ounce lemon-lime soda  
½ ounce triple sec  
½ ounce bourbon or brandy  
Simple syrup, to taste  
A squeeze of lime

### METHOD

Muddle the fruit, combine with the rest of the ingredients in a shaker over six ice cubes, and add simple syrup (or agave syrup) to taste. Shake and strain; serve in a festive glass. Finish with a squeeze of lime.



## It's Five O'Clock Somewhere Margarita with Blonde Five

(pictured below)

### YIELD

1 pitcher

### INGREDIENTS

750 ml Blonde Five wine  
1½ cups tequila  
1 cup triple sec  
1 cup orange juice (freshly squeezed)  
½ cup lime juice (freshly squeezed)  
1 orange (sliced)  
2 limes (sliced)  
3 stems cilantro\*

### METHOD

In a large pitcher, combine the white wine, tequila, triple sec, orange juice and lime juice. Add the orange slices and lime slices, and the cilantro. Chill for at least 2 hours. Serve over ice. Salt the rims of the glasses, if desired.

\*The longer the drink sits with the cilantro, the stronger the flavor will be. If desired, you can add the cilantro right before serving.



### BLANC DE BLEU (blancdebleu.com)

Blanc de Bleu Cuvée Mousseux has been gaining a devoted following in the wedding community throughout the U.S. The California sparkling wine's memorable blue hue provides an unexpected "wow" factor during the champagne toast, while its elegant, eye-catching bottle and label add to its appeal. Available in both 750 ml and 187 ml bottles, the smaller version has become a popular wedding party gift. Made with natural blueberry extract that lends it a subtle blueberry flavor, Blanc de Bleu pairs well with appetizers, sushi and light meals, and lends a pleasing blue hue when mixed into cocktails.

## Bleu Frizzante Mojito

### YIELD

1 cocktail

### INGREDIENTS

6 mint leaves  
¾ ounce squeezed lime juice  
1 ounce sugar syrup  
1 ⅓ ounces rum  
2 dashes bitters  
2 ounces Blanc de Bleu Cuvée Mousseux

### METHOD

Muddle mint leaves; mix ingredients. Shake, and pour over ice. Garnish with mint.



## Blanc de Bleu Punch

### YIELD

1 pitcher

### INGREDIENTS

1 thinly sliced peach  
1 cup raspberries  
1 cup blueberries  
¼ cup fresh lemon juice  
⅓ cup sugar syrup  
1 bottle Blanc de Bleu Cuvée Mousseux

### METHOD

In a pitcher, combine ice, peach, raspberries, blueberries, lemon juice and simple syrup. Slowly pour in Blanc de Bleu Cuvée Mousseux.

## SPIRITS AND COCKTAILS

Among the alcoholic beverage and cocktail trends outlined in the National Restaurant Association's 2015 Culinary Forecast are micro-distilled/artisan spirits and culinary cocktails. We've compiled recipes featuring both. For more cocktail trends, detailed by industry innovator Linda Losey, founder of Bloomery Plantation Distillery, see sidebar on p. 28.

### ROOT

(artintheage.com)

ROOT is a USDA-certified organic liquor from Art in the Age. It's inspired by the historical recipe for Root Tea, made with sassafras, sarsaparilla, birch bark and other wide roots and herbs, which was the basis for root beer (after the alcohol was removed). The hard root beer trend is on the rise. In addition to the spiked ROOT beer float, ROOT can be served neat as an aperitif or digestif.



## ROOT Float

(pictured left)

### YIELD

1 drink

### INGREDIENTS

2 ounces Art in the Age ROOT  
8 ounces old-fashioned root beer  
1 scoop vanilla bean ice cream  
Whipped cream  
Caramel

### METHOD

Add ROOT to a large tumbler or hurricane glass. Fill almost to the top with old-fashioned root beer. Gently float one scoop of vanilla bean ice cream over the soda. Top with whipped cream and caramel drizzle.



### SNAP

(artintheage.com)

Another craft spirit from Art in the Age, SNAP is USDA-certified organic. With ginger, molasses and spice flavors, SNAP is based on a traditional German Lebjuchen, or ginger snap, made with hearty blackstrap molasses and fresh ginger. It plays well with beer and hard cider, for hot or cold cocktails.

## SNAP & Pumpkin

(pictured above)

### YIELD

1 cocktail

### INGREDIENTS

2 ounces SNAP  
8 ounces Pumpkin Beer (such as Dogfish Head Punkin Ale)

### METHOD

Pour SNAP into a pint glass, and top with pumpkin beer.

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## Sherry Berry Cobbler

**YIELD**  
1 cocktail

**INGREDIENTS**

- 3 ounces Dry Sack Medium Dry Amontillado
- ¾ ounce W&H Collection Pedro Ximenez
- 1 strawberry
- 1 blackberry
- 1 raspberry
- ½ ounce fresh lemon juice
- ¼ ounce agave syrup

Muddle berries with fresh lemon juice in a mixing glass, and add the rest of the ingredients. Shake with ice, and strain over ice cobbles into a rocks glass. Garnish with a blackberry and raspberry.

### DRY SACK SHERRY (palmbay.com)

Sherry cocktails are another big mixology trend. Dry Sack Sherry was created in 1906 by Bodegas Williams & Humbert, which has more than 1,200 acres of vineyards in Jerez de la Frontera, Spain.



## BLOOMERY SWEETSHINE (bloomerysweetshine.com)

Another growing cocktail trend is moonshine—a new spin on the high-proof distilled spirits most associated with Appalachia. Craft moonshine, however, is legal, and crafted with care. West Virginia-based Bloomery Plantation Distillery is one company making moonshine, with its SweetShine line, liqueurs that include fruits, roots and nuts that are grown on the company's land.

## Spiked Pumpkin Spice Latte

(pictured above)

**YIELD**  
1 cocktail

**INGREDIENTS**

- 2 ounces Pumpkin Spice SweetShine
- 1 ounce Vanilla Vodka
- 2 ounces chilled espresso
- Splash of cream
- Whipped cream for garnish
- Grated nutmeg for garnish

**METHOD**

Combine all ingredients in a shaker with ice, and shake vigorously until frothy. Strain into chilled martini glass. Top with a dollop of whipped cream and a sprinkle of nutmeg.



## 7 Game-Changing Cocktail Trends

BY LINDA LOSEY

Mix up your spirit selections with libations that eradicate expectations

**MORE PLAYFULNESS, LESS PRETENSION:** Cheeky and whimsical brands and beverages are kicking severe mixology to the curb. Preciousness and pomposity has taken a backseat to professionalism, opting for homespun hospitality over haughtiness. Cocktailing is becoming simpler, with a lowbrow, laid-back sensibility on the rise.

**SMALL BATCH IS STILL BIG:** The American Distilling Institute reports the meteoric rise in craft and micro distilleries, where true ingenuity is underway—the results of which are getting to market quicker than ever. Validating the power of craft, even the “big boys” are now getting into the small-batch business.

**SIMPLICITY REIGNS SUPREME:** Gone are the days where overzealous mixologists have something to prove, taking 15 minutes or more to perfect a drink. Now, simplified elixirs are at the forefront, requiring few ingredients and/or steps of preparation to create a killer craft cocktail.

**INCREASING CULINARY INFLUENCE:** Fresh fruit, roots, nut and herb-laden libations are all the rage, even taking cues from the kitchen, with imaginative culinary cocktails filled with farmed foodstuffs. Mixers with all-natural ingredients like Italian lemons, Hawaiian ginger, black walnuts and pumpkins are being utilized to craft distinctive, memorable and crave-worthy flavors.

**LOCAVORE GARDEN-TO-GLASS LIBATIONS:** Local and farm-fresh approaches to ingredient sourcing are taking root on cocktail menus. Garden-grown is in; preservatives, concentrates or artificial ingredients are out. Craft cocktail distillers are turning hand-selected agricultural ingredients grown on their own or other neighboring American farms into 100% natural artisan liquors that are elevating cocktails, beers and other beverages like coffee and tea.

**MOONSHINE GOES GOURMET:** Once just a novelty item, distillers are now getting creative, proffering high-end premium spirits like SweetShine that are taking crafted cocktails to an incredible new level using time-honored recipes with a modern spin and hand-crafted technique.

**BEER COCKTAILS:** No longer reserved for the world of spirits, beer is being elevated with toppers and mixers, taking barley and hops to a whole new level.

*Linda Losey is the founder of Bloomery Plantation Distillery, which is pioneering an array of craft cocktail trends. With a sweet spin on moonshine, the company makes this traditional homespun spirit drinkable through its award-winning, 100% natural premium artisan liqueurs that are handcrafted from farm-fresh fruits, roots and nuts. bloomerysweetshine.com*

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