



TOP 5 PISCO CHILCANOS RECIPES

Queensland Yacht Club (WINNER)



Double Deuce Lounge
Alicia Clarke

<https://www.dropbox.com/s/jgcucv40iqsqy4f/VID-20210111-WA0000.mp4?dl=0>

Ingredients:

45ml Barsol Quebranta Pisco
25ml Mango and Pineapple Cordial
10ml Stone's Ginger Wine
10ml Lime juice

5ml Sugar syrup

Method:

Add all ingredients to a tin and shake hard. Single strain into a frozen coupe and garnish with a pineapple leaf.

'A classic Chilcano is perfect for warm summer days. It's refreshing and delicious. Being in the middle of Sydney summer currently, I wanted to make something that was just as seasonally appropriate but with a subtle but welcome Australian twist. Adding a beautiful tropical fruit element, with the mango and pineapple Cordial, it freshens the drink up without making it overly sweet, and personally transports me to a beach or a park on a wonderfully sunny January day. Using the Stones Ginger Wine also keeps the ginger element of the Chilcano present, but is an inherently Australian alternative.'

Chilca-Yeah-Nah (SECOND PLACE)



Bulletin Place
Atlanta Pahulu

Ingredients:

35ml Barsol Pisco
15ml Oroblanco Grapefruit & Eucalyptus Liqueur
20ml Mango & Vine Leaf Syrup
20ml Champagne Acid
70ml Wild Riberry, Jasmine & Peppermint Gum Soda

Garnish - Grapefruit Wedge

Method:

Batch everything in multiples of 5. Chill to -3 Degrees Celsius. Force carbonate using a carbonation rig three times, resting for 5 minutes between each carbonation. Pour into chilled Highball glass with cubed ice and garnish.

I foraged the riberies and jasmine that grow wild in Coogee, and have used them in a native Australian take on a 'ginger ale'. Mango is a quintessential symbol of Australian summer, and are a notable export fruit from Peru, so it made sense to include them in the cocktail to sweeten the serve. Oroblanco Grapefruits were picked by hand from a mate's backyard in Canberra. They have very aromatic peels, which I have made use on in a limoncello styled liqueur, along with native True Blue eucalyptus.

Hopping Llama

Employees Only
Dula Lorensuhewa



Ingredients:

1. 25ml BarSol Pura Quebranta Pisco - Non Aromatic
2. 25ml De Carral "Italia" - Aromatic
3. 25ml of Clarified Banana Juice
4. 10ml of Ginger and Lemon Myrtle Syrup
5. 10ml of Fresh Lime Juice
6. dash of Fee Brothers plum bitters
7. 30ml of Australian Sparkling wine (For something funkier try it with Fairbank Ancestrale)

Method:

Add ingredients 1-6 in a cocktail shaker and shake with ice. Then add sparkling wine to the shaker and strain into a premium champagne flute decorated with dried flowers.

Ingredient 3 - clarified Banana Juice. Blend 500g of peeled Bananas with 1ml of pectinase for 5 mins until liquid. Place the liquid in a centrifuge and spin at 4000rpm for 20 mins. Pour the clarified juice through a cheesecloth. This ingredient can be provided.

Ingredient 4 - place 20g of Lemon Myrtle tea into 100ml of water and seal it in a vacuum bag. Place it in the sous vide for 60 minutes at 60 degrees Celsius. strain and add 100g of sugar and 60ml of Ginger juice and stir. Happy to provide this ingredient as well.

Pisco Mango Chilcano



Pepito's

Daniel Cramsie

<https://vimeo.com/500261627/de9beca883>

Ingredients:

- 50 ml Del Parral Acholado
- 20ml lime juice
- 20 ml mango puree
- 10ml Macadamia orgeat
- 2 dashes angostura bitters
- Ginger ale
- Coconut cream float

Method:

Mango puree can be made by slicing blending then straining fresh mangoes or store bought. Macadamia orgeat is made by blending toated macadamias with water, then straining through a nut milk bag. Equal volume of sugar is added.

The Chicano is made by simply adding pisco, mango puree, freshly squeezed lime juice, macadamia orgeat and angostura bitters to a highball glass, then topped with ginger ale. Add ice and then layer coconut cream on top.

This chilcano is an attempt to recreate the flavours and feeling of summer in Australia, with the combination of Mangoes, macadamia and coconut, all classic Australian summer ingredients.

Tetris



Bar: Nick & Nora's Melbourne
Alessandro Nardini

Ingredients:

- Barsol Quebranta Pisco
- Mango
- 3 tbsp fermented chilli
- 80g fresh diced ginger
- 10 Kaffir lime leaves

Method:

To create my original twist on a Pisco Chilcano, I have decided to create my own soda mix. In a pot add: 450g water, diced fresh ginger, 3 tbsp of fermented chilli And 10 kaffir lime leaves (crushed). Bring to the boil, add 200g of sugar and dissolve while still hot. Set aside and strain through cheesecloth. In a blender add: 1 mango, 4% weight citric acid 100g of sugar 100g of water. Mix together 1 part spicy ginger syrup 2 parts mango juice 6 parts water Clarify product using pectin and carbonate. Pour over ice with some delicious Barsol Pisco Quebranta and enjoy all the different flavours and aromas! Salute!

'The meaning of this drink is hidden in its name: Tetris. Like the old fun game, this drink is going to showcase how different flavours can lay on top of each other, until they find their perfect match.'