





H₂O Cocktails

Defining the movement towards dryer cocktails with subtle and complex flavors made without artificial flavors or sweeteners and instead with water infused with fruits, berries, herbs, spices, smoke, etc.



Bar Chef Kathy Casey, Kathy Casey Liquid Kitchen™

Master Mixologist Tony Abou-Ganim, The Modern Mixologist

Master Blender Thomas Kuuttanen, Purity Vodka



Sophisticated · Slim · Hydrating · Fresh · Natural



Low Calorie · Elegant · Handcrafted · Refreshing · Sleek



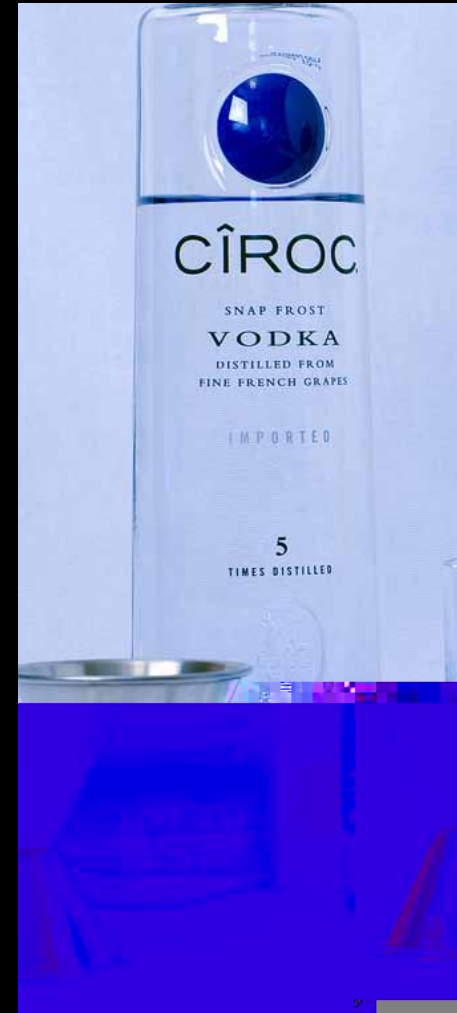
Purity Vodka

Combining heritage and innovation, Purity Vodka comes to life in a proprietary gold and copper pot still at 13th century Ellinge Castle in southern Sweden. The pot still process, which can only be carried out in small batches, is both labor intensive and demanding, but the result is unsurpassed. The natural barley and winter wheat flavors at its heart produce a sophisticated and smooth finish with a complex, full-bodied taste. Following 34 distillations, the spirit is so pure that no filtration is needed, thus preserving the character and flavors you can taste.



Karlsson's Gold Vodka

Karlsson's Gold Vodka is meticulously distilled only once to preserve as much of its inherent flavor as possible. Distilled from the very finest virgin new-potatoes, collectively known as Golden Potatoes of Sweden.



CÎROC Vodka

Ciroc is made from top quality “snap frost” grapes; Mauzac Blanc grapes grown in Gaillac, one of the oldest and highest vineyard areas in France. Unlike grain, grapes do not need heat to release their sugars, so Ciroc uses cold maceration, cold fermentation and cold storage processes.



Understanding the chemistry of flavors · Understanding the chemistry of the palate



Vodka Flavor Chart

** Drinks International November-December 2009*

Each vodka has its own unique character ranging from almost neutral to distinct, simple to complex, burning to smooth, light to full-bodied, etc.



The Original H₂O Cocktail

The Purity Vodka Martini

Makes 1 serving

3 oz Purity Vodka

1 oz high-quality water

Stir vodka and water with high-quality ice

Strain into chilled martini glass



Infusing Methods

Cold, Low and Slow

Soaking

Instant infusion with iSi N2O canister

Berry Purity H2O

This cocktail is lightened with a refreshing berry infused water. It's slim and sophisticated with a dry berry finish.

Makes 1 serving

1 oz Purity Vodka

3 oz Berry Water (recipe follows)

Garnish: fresh berries on a pick

Serve the vodka mixed with the Berry Water—either shaken and served strained or just combined over ice.

Berry Water

Makes about 4 cups or about 10 servings

1 cup mixed berries, such as raspberries, strawberries, blackberries or blueberries

1 long piece of lemon zest

4 cups high-quality water

Combine the ingredients in a glass pitcher and let sit, refrigerated, for at least 4 hours—or preferably overnight, before serving.

Created by Kathy Casey Liquid Kitchen™ for Purity Vodka



Mandarin Hibiscus Cocktail

Makes 1 serving

- 1 oz Purity Vodka
- 3 oz Mandarin Hibiscus Water (recipe follows)

Combine vodka and infused water over ice.

Mandarin Hibiscus Water

Makes about 4 cups or about 10 servings

- 3 small mandarins, quartered (2 clementines)
- 1/4 cup dried hibiscus flowers
- 1 star anise
- 3 cups high-quality water

Combine ingredients and let sit at room temperature for 4 hours, then refrigerate overnight. Strain and keep chilled.

Created by Tony Abou-Ganim



Pineapple Cilantro H2O

Fruit and herb notes grace this less-sweet drink.

Makes 1 serving

- 1 oz Ciroc or Purity Vodka
- 3 oz Pineapple Cilantro Water (recipe follows)
- Garnish: small thin slice of pineapple or cilantro sprig

Serve the vodka mixed with the Pineapple Cilantro Water—either shaken/stirred and served strained or just combined over ice. Garnish with pineapple or cilantro.

Pineapple Cilantro Water

Makes about 4 cups or about 10 servings

- 2 cups 1/4" diced pineapple
- 6 sprigs cilantro
- 1 tsp chopped ginger
- 4 cups high-quality water

Combine the ingredients in a glass pitcher and let sit, refrigerated, for at least 4 hours—or preferably overnight, before serving. Or do a quick infusion in an iSi Whipper using 2 N2o chargers—let sit 10 minutes or up to overnight in whipper.

Created by Kathy Casey Liquid Kitchen™



Cucumber/Bell Pepper Cocktail

Makes 1 serving

- 1 oz Karlsson's Gold or Purity Vodka
- 3 oz Cucumber—Bell Pepper Water (recipe follows)

Combine vodka and water over ice.

Cucumber/Bell Pepper Water

Makes about 4 cups or about 10 servings

- 2 cups diced cucumber
- 1 cup sliced red bell pepper
- 1 teaspoon black peppercorns
- 1 small bunch cilantro
- 4 cups high-quality water

Combine ingredients and refrigerate overnight.
Strain and keep chilled.

Created by Tony Abou-Ganim



On your tasting mat:

- Cups/glasses
- Ice bucket with ice scoop
- Stir sticks
- Bottle of still Aqua Panna
- Bottle of Perrier
- Bottle Purity Vodka
- Pitcher of Mint Water
- Pitcher of Celery Water
- Pitcher of Apple Thyme Water
- Pitcher of Peach Water
- Pitcher of Watermelon Lime Habanero Water (with a pinch of salt)



Thank you for coming to the H2O Cocktail Seminar

