

Shroud of the Inca

Bartender: Arien Chabolla

Bar/Company:

Location: Houston, TX

Season: N/A

Ingredients: 1 oz Luxardo Bitter Bianco
.25 oz Castilian Tincture*
.75 oz BarSol Supremo Moste Verde Italia Pisco
2 oz Prosecco

Garnish: Candied Blood Orange Wheel**

Glassware: Coupe

Preparation: Combine Luxardo, BarSol, and tincture. Ice, stir, and strain into chilled coupe. Top with Prosecco. Gently set candied blood orange wheel (thinly sliced) garnish into drink and serve.

*Castillian Tincture:

- 750 ml Luxardo Grappa Euganea
- 20 g Sliced Blanched Almond
- 2 g Spanish Saffron
- 3 Sliced Madagascar Vanilla Beans
- 3 g Toasted Green Cardamom
- 4 Lemon Peels (pith removed)
- 2 Quartered Dried Pajarero Figs
- 2 Quartered Quartered Medjool Dates

Combine all ingredients, gently agitate twice daily for 14 days. Fine filter and store.

**Candied Blood Orange Wheels:

- 1 Blood Orange (sliced thin - approx. 10 slices/orange)
- .5 c Natural Sugar
- .25 c Water
- 2 Tbsp Corn Syrup

Combine sugar, water, and corn syrup in shallow saucepan. Slow simmer on low heat approx. 10 min. When thickened mixture begins to cling to sides of pan, add orange slices. Allow to simmer for 5 more min. and remove from hardening syrup. Place slices on parchment-lined oven rack. Air dry overnight, then bake 10 min. at 400°F (or dehydrate them).

Notes:

Legal: