



WILD
HIBISCUS

Cocktail & Recipe Guide





Cocktails Designed & Created By: **Danielle Tatarin**

Danielle Tatarin has been captivated by the cocktail since the age of 12 when she pleaded to help mix the drinks for her parents BBQ guests. Since the age of 19, she has bartended in restaurants and lounges in Alberta and Vancouver, BC as well as Surfer's Paradise, Australia. It is her passion for unique cocktails and cocktail history that lead her to create Designer Cocktail Company. Following extensive travels in Asia and Australia, Tatarin, with two business partners, started West Coast Garnish Girls Inc. to pursue her dream of creating exquisite cocktails and innovative garnishes. From 2003 to 2007 she worked as the President and Director of Operations for West Coast Garnish Girls Inc. over-seeing the development of products and the day-to-day operations of the company. In the time she ran Garnish Girls,

Tatarin developed hands on skills of building a small business from the ground up. Receiving the Canadian Youth Business Foundations BC Best Business Award in 2006. Danielle has a passion for all things cocktail and loves to share her passion with others; she began hosting parties with friends to sample old school cocktails and signature recipes. Honing her talent at the helm of Designer Cocktail Company, Danielle hosts regular cocktail classes where she mixes original cocktails to compliment the products she represents but is strongly influenced by her love of classic cocktails and incorporates cocktail history into each class as well. On her signature cocktail creations, she admits to finding inspiration from fresh flavours, unique combinations and old-school cocktails. "I vividly remember mixing my first drinks, I felt like a scientist layering liqueurs for China White Shooters. The first cocktail I mixed was a Harvey Wallbanger. It was from that day and the feeling of making people happy that lead me to pursue a career in cocktails and I only hope to continue helping people enjoy cocktails as time passes."

Recent Accolades:

Tabasco Canada's Hottest Bartender 2008; Two finalist recipes (top 10):

Cleopatra's Elixir and *Spicy Tangelo Pisco Sour*

Eat! Vancouver 2008- Giffard Sensational Summer Cocktail Seminar Host

Signature Cocktail Creation:

Giffard Canada, Diageo Canada, PMA Canada, Wild Hibiscus Flower Company.

About Wild Hibiscus Flowers:

The Wild Hibiscus Flowers in Syrup was "discovered" by happy accident at a lively Australian dinner party in 1998, when Lee Etherington and a group of (tipsy) friends playfully dunked a crimson wildflower into a champagne flute. The flower slid gracefully to the bottom of the glass, and the friends watched, agog, as champagne bubbles streamed across it, and the petals slowly unfurled. Lee, a 21-year-old tour guide who owned a small food business and had only ever used the edible Hibiscus as a dessert garnish, took a sip of his exotic creation. It was a Eureka moment. Lee researched how to grow the Wild Hibiscus, who could grow it, where to grow it, how to harvest it, how to manage it after harvest so the hibiscus remained in peak condition, and, most importantly, how to consistently process the fresh flowers into the Wild Hibiscus Flowers in Syrup. To that end, Lee devised a natural preservative - a mix of spring water and Australian cane sugar - that keeps the flowers fresh for up to 24 months. Under our supervision, contracted growers in tropical northern Australia produce and hand pick the crops of flowers, 25 percent of which are certified organic. The fresh flowers are individually picked, deseeded, cleaned and packed into jars entirely by hand at our factory in the tiny village of Kurrajong, in the foothills of the Blue Mountains. The Wild Hibiscus Flower Company has remained a family owned and operated by a passionate team in Sydney, Australia. Wild Hibiscus Flowers are unique in all the world and are now sold in over 16 countries across the globe! www.wildhibiscus.com

Book Design - **Five Fathom Studios** (www.fivefathomstudios.com)

Photography - **Alfonso Arnold** (www.alfonsoarnold.com)



Mandarin Bloom

1/2 oz Cointreau
1/4 oz Hibiscus Syrup
4 peeled mandarin pieces
Squeeze Fresh Lime Wedge
Dash Angostura Bitters
4 oz Champagne
Hibiscus Flower

“Muddle the orange, Cointreau and Hibiscus Syrup together. Squeeze Lime juice & add bitters. Shake ingredients on ice & double strain into the prepared a champagne flute. Top with Champagne!”

*To prepare the martini glass:
Stand one hibiscus flower on the bottom of the glass.”*



Embrace

2 oz Pinky Vodka
2 oz Pear Nectar
1/4 oz Hibiscus Syrup
1/4 oz Fresh Lime Juice
2 Basil Leaves
Splash Soda Water
Hibiscus Flower
Pear Spear

*“Shake all ingredients on ice with the exception of the soda, hibiscus flower & pear spear. Strain over crushed ice in a martini glass & top with a splash of soda. Stuff a Hibiscus Flower with a long pear spear then place on the side of glass to garnish.
Pear Spear: Cut a piece of fresh pear and lengthwise about 3” long x 1/2” wide.
Use to spear.”*



Sea Urchin

1 oz Vodka
1/2 oz Campari
1 oz Blue Curacao Syrup*
1/4 oz Hibiscus Syrup
1/4 oz Fresh Lime Juice
Hibiscus Foam
Orange Twist
Hibiscus Flower

“Shake all liquid ingredients together on ice vigorously for 10 seconds, then strain into chilled martini glass.

Garnish: Stuff the Orange twist into Hibiscus flower and place the flower upside down hanging on the side of the martini glass. Top with Hibiscus Foam.

Hibiscus Foam: 2 oz Lemon Juice, 4 oz Water, 6 oz Hibiscus Syrup, 4 egg whites (pasteurized), 1 bloomed gelatin sheet.

*Pour all ingredients into ISI canister and charge with NO2. Let stand refrigerated at least 1 hour before use. *Blue Curacao Syrup: 1 part blue curacao liqueur – 1 part simple syrup or use Giffard Blue Curacao Syrup.”*

Hibiscus Sour

2 oz Whiskey

1oz Fresh Lime Juice

1 oz Pressed Pineapple Juice

3/4 oz Hibiscus Syrup

1/2 oz Pasturized Egg White

Hibiscus Flower

“Shake vigorously for 20 - 30 seconds then strain over cracked ice into a highball glass. Garnish with a skewered Hibiscus Flower. Optional: Turn this into a Hibiscus Margarita! Substitute Tequila & salt the rim.”



Rooibos Evolution

1 oz Gin

1/2 oz Giffard Grapefruit Liqueur

1 oz Rooibos Tea

1/2 oz Fresh Lemon Juice

1/2 oz Hibiscus Syrup

Hibiscus Flower

Flower shaped Lemon Zest



“Shake all liquid ingredients together on ice vigorously for 10 seconds, then strain into chilled martini glass. Garnish with Hibiscus Flower and shaped lemon zests.”



Fashionista

1 oz Vodka
1/2 oz Triple Sec
1/2 oz Giffard Rose Syrup
Dash Peychaud Bitters
3 oz Sparkling Wine
Hibiscus Petals
Star shaped Lemon Zest

“Shake Vodka, Triple Sec, Rose Syrup & Peychauds Bitters on ice & strain into Champagne flute. Add shaped Lemon zests and top with sparkling wine. Lastly drop in Hibiscus Petals.

To prepare Hibiscus Petals: take 1 hibiscus flower and cut each petal at the base to separate. Slice off the crown at the end.”

Peppered Petal Punch

1 oz Gin
1/2 oz Cognac
1/4 oz Lichi Liqueur
2 oz Fresh Pink Grapefruit Juice
1/4 oz Hibiscus Syrup
1 tsp Pink Peppercorns
Dash Peychauds Bitters
Top with soda
Hibiscus Flower
Lychee Fruit

“Crush peppercorns at the bottom of a mixing glass with a muddler. Add all liquid ingredients with the exception of the soda water and shake vigorously for 10 seconds. Double strain into a punch cup or pond glass & top with soda water. Garnish with a Hibiscus Flower stuffed with Lychee fruit on a skewer.”



Cu ~ Cu for You

1 oz. Hendricks Gin
1/2 oz. Giffard Lichi Liqueur
1/4 oz. Hibiscus Syrup
2 lime wedges
4 x 1" Cucumber wedges
Splash Soda Water
Hibiscus Flower

"Muddle Lime wedges, Hibiscus Syrup and Lichi Liqueur together. Add Gin & cucumber wedges and shake on ice for 10 seconds. Strain over ice into a highball glass and top with soda water. Garnish with a Hibiscus Flower and Cucumber spear."





Hibiscus Vinaigrette

Use Hibiscus Syrup to create dressing or marinade for entrees and salads.

2 oz Hibiscus Syrup
1 oz Balsamic Vinaigrette
2 oz Olive Oil
1 clove fresh garlic

“Shake all ingredients together in shaker and drizzle over salad.”

Hibiscus Cupcakes with Cream Cheese Icing

1 pkg softened cream cheese (8 oz/250g)

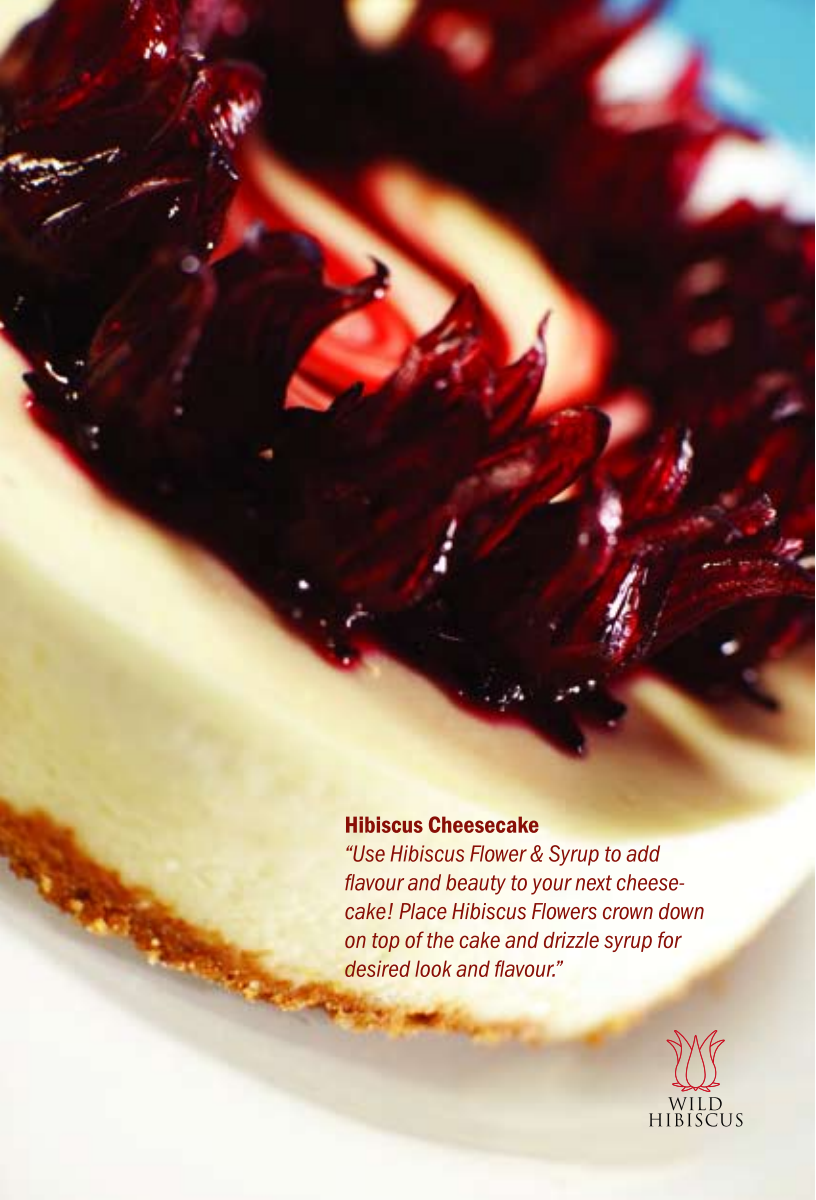
1/4 cup softened butter

1 tsp Hibiscus Syrup (use more or less for desired coloring)

1 cup icing sugar

“Use the Hibiscus Syrup to color icing and the hibiscus flower as a garnish! In a bowl beat cream cheese with butter until smooth. Beat in Hibiscus Syrup. Beat in icing sugar one third at a time until smooth. Transfer into icing piper and decorate cupcakes.”





Hibiscus Cheesecake

“Use Hibiscus Flower & Syrup to add flavour and beauty to your next cheesecake! Place Hibiscus Flowers crown down on top of the cake and drizzle syrup for desired look and flavour.”