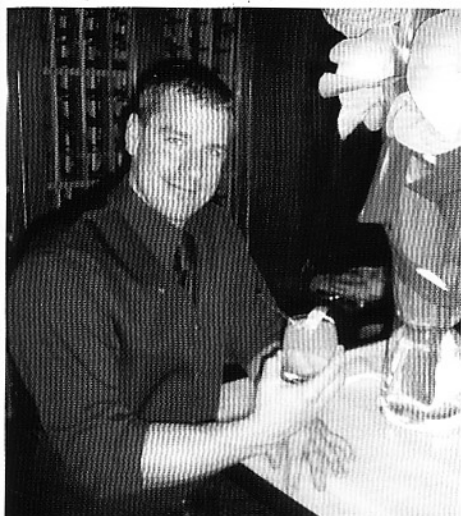


# Giffard Permits Spirited Take on Cocktail Classics

high spirits



In the mix and the muddle, Jamie Boudreau finds spirited inspiration in fresh takes on old-fashioned fundamentals.

ALL DRINK AND NO PLAY makes for sluggish sales... or so it appears at some of the province's top tables where the art of the cocktail is making a resurgence. All but gone are the hordes willing to shell out big dollars for the martini of the moment, replaced by a more experimental spirit set looking for a sip of something different.

Over at Lumiere, Jamie Boudreau has been keeping the focus on pre-prohibition cocktails, diving into the history of spirit to emerge with flavours that entice, educate and bring them back for another round.

"The majority of martinis are actually margaritas if you are going by the ingredients involved," said Boudreau who shares a great many of his recipes and insights online at [www.spiritsandcocktails.com](http://www.spiritsandcocktails.com). "What I like to do is work with classic base

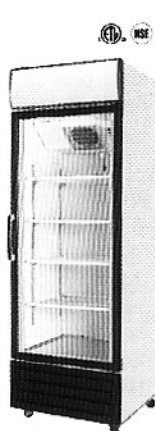
spirits and manipulate them with a variety of bitters to create something familiar but totally new."

One ally in his arsenal of flavourful ideas has been the line of specialty liqueurs from the French spirit masters, Giffard ([www.giffard.com](http://www.giffard.com)). From the Mangalore to the Lichi Li to the apple accented zing of Manzana Verde, used in Boudreau's take on the classic Caipirinha, the Giffard line has been a boon to bars everywhere.

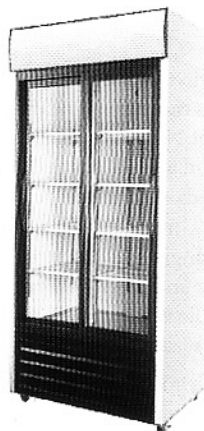
"All the flavours Giffard has introduced really inspires my creativity," said Boudreau who recommends Gary Regan's *Joy of Mixology* to anyone wishing to master the fundamentals. "Fresh flavours in a stagnant market can wake up the palate and generate fresh business too."

Clean, zesty and as refreshing, the Caipirinha is taken to new levels of *pa-tio-chic* with this recipe compliments of Lumiere's Boudreau. ●

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## Caipirinha

**Brazil's answer to the daiquiri!**

- 2 oz Giffard's Cachaca Thoquino
- 2 teaspoons raw sugar or caster's sugar
- 6 lime wedges

Put few dices of lime in a glass (old-fashioned) along with the sugar and muddle well until pulped and pasty. Add a few ice cubes, top with the Cachaca Thoquino, stir and serve.