

Created by: Debra C. Argen

Rhum Clement Rhum Vieux Agricole V.S.O.P. Rum

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum, made in **Martinique**, is sensationally smooth rum with a heritage that dates to 1887. Today, Habitation Clément is one of the oldest estates on the island. Founder Homère Clément would be proud that his descendants continue his tradition of making exceptional rum agricoles.

Homère Clément, born in 1852 in Trinité, Martinique, acquired the Habitation and founded Rhum Clément in 1887. After his death in 1923, his son Charles, and Charles's sons, Georges-Louis and Jean-José, continued what Homère had created at Habitation Clément.



Clement Maison in Martinique

Ben Jones, a descendant of Homère Clément, continues the Clément family tradition by introducing the family of Rhum Clément products, **Rhum Vieux Agricole V.S.O.P. Rum**, **Rhum Clément Liqueur Créole Shrub**, **Clément Première Canne Rhum Agricole**, **White Rhum**, **Rhum Clément**, **Rhum Clément X.O.**, and **Rhum Clément Cuvée Homère** internationally.

Speaking with Ben, he told me that what makes the Clément products so special is that Martinique is blessed with volcanic soil and a hot and humid climate. There is a lot of rain and good drainage. The winds from the Atlantic Ocean create a natural type of "air conditioning" to cool down the sugar cane. Another defining factor is that Martinique makes what they call "rhum agricole," which is rum made from freshly crushed sugar cane juice, as opposed to other parts of the world that make rum from molasses. The nose of rhum agricole is unlike any other type of rum, it has freshness, lots of herbal notes, and a pronounced sweetness that also comes across on the palate. The combination of soil, air, rain, and ventilation, in addition to the unique attributes of the sugar cane, all contribute to the unique taste of Rhum Clément. Coupled with the talents of the **Master Distiller Emanuel Becheau**, and **Robert Peronet**, an icon in Martinique, who has been the **Cellar Master** for the past 14 years at Clément, they ensure that the tradition of exceptional quality is in each bottle.

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Robert Peronet - Rhum Clément's Cellar Master



Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum: 40% alcohol, has a rich mahogany color. It is made from the finest white rums of the same vintage selected by the Cellar Master, and then carefully aged in oak barrels at Habitation Clément in Martinique.

Tasting Notes: On the nose, there is a fresh and honeyed sweetness, layers of delicious spices of nutmeg and allspice, and cocoa. On the palate, the notes are balanced, honey and spice, with a delightfully smooth, long, lingering finish.

Although perfect for sipping, to show the versatility of the product, I created cocktail recipes as well as savory and dessert recipes using **Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum**. Bon Appetit!

The Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Cocktail and Culinary Menu

All Recipes Created by Luxury Experience Mixologists

Debra C. Argen and Edward F. Nesta

Cocktails

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Luxury Experience's The Beguine

Luxury Experience's Fig Martini

Luxury Experience's TamTam

Culinary

Luxury Experience's Phyllo Wrapped Baked Brie with

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Kumquat Chutney with Almonds

Luxury Experience's Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

Coconut Mousse and Bananas Fosters Mousse Parfait

with Praline Walnuts

The Cocktail Recipes

One of the traditional ways on Martinique to drink Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum is a Ti Punch, which they create by adding a tiny squeeze of fresh lime and a bit of sugar cane syrup or sugar to a small amount of rum and drink without ice.

Luxury Experience's The Beguine cocktail pays homage to the Martinique dance and music that is similar to a slow, sensual rumba, and was popular in the 1930s. It incorporates Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum, muddled kumquats, homemade orange sugar, cream soda, and Fee Brothers Old Fashioned Bitters to create a refreshing cocktail with depths of flavor.



Luxury Experience's The Beguine

Yield: 1 Cocktail

Glass Used: Rocks Glass

Ingredients:

1.5

Ounce

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

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2.5

Ounces

Polar Fountain Style Cream Soda

2

Kumquats, quartered, seeds removed

½

Orange, peel

1

Teaspoon

Homemade Orange Sugar (recipe below)

2

Dashes

Fee Brothers Old Fashioned Bitters

1

Kumquat Wheel, for garnish

Method for the Orange Sugar: Remove peel from half of an orange. Place peel between 2 sheets of paper towel, and microwave for 2 minutes. Turn paper towel over and microwave for 1 minute. Check orange peel. The peel needs to be dry, but not brown. If needed, microwave for 1 additional minute. Pulverize peel in a grinder. Add 1/8 cup granulated sugar to the pulverized peel and process for 2 seconds to just incorporate sugar and powdered peel. Add an additional 1/8 cup sugar granulated sugar to the mixture and set aside. Reserve the orange for another use.

Method for Cocktail: Pour a small amount of the orange sugar on a saucer, rim rocks glass with a wedge of kumquat and roll in orange sugar. Set aside. Muddle kumquats with 1 teaspoon orange sugar in a large mixing glass, add Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum and muddle to dissolve the sugar. Add the cream soda, Fee Brothers Old Fashioned Bitters, and stir with long handled spoon. Fill rocks glass with ice. Pour cocktail over ice. Garnish with kumquat wheel.

Luxury Experience's Fig Martini combines Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum, a Kadota fig, fig syrup, light cream, Polar Birch Beer Soda, and Clément Sirop de Canne (cane syrup) into a sophisticated cocktail that is lightly dusted with Allspice. Break out the blender for a smooth, but not frozen, cocktail.

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Luxury Experience's Fig Martini

Yield: 1 Cocktail

Glass Used: Martini Glass

Ingredients:

1.5

Ounces

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

1

Roland (brand) Whole Kadota Fig in Light Syrup, canned

0.5

Ounces

Syrup from Roland Whole Kadota Figs in Light Syrup, canned

0.5

Ounce

Light Cream (or Half & Half)

1

Ounce

Polar Birch Beer Soda

0.5

Ounce

Clément Sirop de Canne (cane syrup)

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2

Ice Cubes

Dash

Allspice, for garnish

Method for Cocktail: Chill Martini glass and set aside. In a blender, add all ingredients except the allspice. Blend until smooth. Pour into chilled Martini glass, lightly dust with allspice.

Luxury Experience's TamTam cocktail is a takeoff on the classic Cuba Libre (rum and coke), using Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum, Tamarind Soda, Fee Brothers Cherry Bitters, and a tiny squeeze of fresh lime.



Luxury Experience's TamTam

Yield: 1 Cocktail

Glass Used: Rocks Glass

Ingredients:

2

Ounces

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

2

Ounces

Jarritos Tamarind Soda

2

Dashes

Fee Brothers Cherry Bitters

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1

Squeeze

Fresh Lime Juice

1

Maraschino Cherry and Lime Wheel, garnish

Method for Cocktail: Fill a rocks glass with ice. Add ingredients. Garnish with maraschino cherry and lime wheel.

The Culinary Recipes

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum is a delectable ingredient that offers surprising layers of flavors to savory as well as sweet culinary recipes.

Luxury Experience's Phyllo Wrapped Baked Brie with Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Kumquat Chutney combines rum, kumquats, lemon, sugar, and almonds, with a hint of savory with oregano and rosemary, and is perfect to serve as a first course or as a cheese course. The chutney is also wonderful as a topping for cheesecake, spread on buttery biscuits or scones, or even heated and served over ice cream. The chutney may be made ahead and stored in the refrigerator to use for whenever inspiration strikes.



Luxury Experience's Phyllo Wrapped Baked Brie with Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Kumquat Chutney

Serves: 4

Ingredients:

3

Ounces

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

2

Ounces

Water

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0.5

Ounce

Lemon Juice, fresh

2

Cups

Kumquats, chopped and seeds removed

1

Teaspoon

Lemon Zest

1/8

Cup

Oregano, fresh, finely minced

1

Teaspoon

Rosemary, fresh, finely minced

¼

Teaspoon

Salt

2/3

Cup

Sugar

¼

Cup

Slivered Almonds, unsalted, toasted

1

Stick

Cinnamon

8

Ounces

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Brie, round (4.5 inch diameter)

1

Package

Athens Fillo (Phyllo) Dough

1

Ounce

Butter, melted

Method for the Kumquat Chutney: Wash kumquats. Quarter lengthwise, remove seeds, and chop in thirds. In a saucepan, add all ingredients with the exception of the almonds, and bring mixture to a boil. Reduce to a simmer and let cook until mixture is reduced to 1 cup, about 12 minutes, stirring occasionally. Mix in the almonds and simmer 2 minutes. Remove from heat, remove cinnamon stick, and let chutney cool. Refrigerate until ready to use.

Method for the Phyllo Wrapped Brie: Pre-heat oven to 350° F (177° C).

Do not be afraid of working with phyllo dough, it is very easy to use. Melt butter. Unwrap the package of phyllo dough, remove 6 sheets, and place them on a sheet of parchment paper on a large cutting board. Roll-up the remaining phyllo sheets and set aside. Place a 9-inch cake pan on top of the 6 sheets, and use the pan as a guide to cut 6 rounds. Cut another 6 rounds of phyllo the same size as the Brie, for the cover, and set aside. Refrigerate or freeze the remaining phyllo dough.

Gently separate the sheets of phyllo rounds. Brush the first round with melted butter, top with second round and brush with butter, repeat with the rest of the rounds. Place the round of Brie in the middle of the phyllo rounds. Spoon 2 generous tablespoons of chutney on top of the Brie. Gently bring the sides of the phyllo dough up around the Brie. Brush each Brie-size round of phyllo with the melted butter and place on top of the chutney to form a cover. Repeat with the rest of the rounds.

Lift parchment paper with phyllo-wrapped Brie and place on a baking sheet. Bake for approximately 20 minutes until pastry is golden. Let cool for 5 minutes.

Presentation: Cut Brie into 4 servings and accompany with arugula drizzled with olive oil and cracked black pepper.

Luxury Experience's Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Coconut Mousse and Bananas Fosters Parfait with Praline Walnuts is an easy and luscious dessert kissed with rum with layers of flavor, and may be made one day ahead. Be prepared for compliments from your guests.

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Luxury Experience's Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum Coconut Mousse and Bananas Fosters Mousse Parfait with Praline Walnuts

Serves: 6

Ingredients for the Coconut Mousse:

8

Ounces

Light Cream (or Half & Half)

1

Cup

Sweetened Coconut Flakes

$\frac{1}{4}$

Cup

Sugar

2

Egg Yolks

Few grains of salt for flavor

1

Ounce

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

6

Ounces

Heavy Cream

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Method: In a blender, grind coconut flakes until fine. Add light cream and process until coconut is very fine, but with some texture. Set aside. Beat egg yolks with sugar until light. Set aside.

In a heavy saucepan, add the coconut cream and a few grains of salt for flavor. Heat the coconut cream over medium-low heat. Add a small amount of the coconut cream to the egg yolks, and beat vigorously so that the eggs do not curdle. Gradually add the rest of the sugar mixture to the hot coconut cream, and cook approximately 6 minutes over medium-low heat stirring continuously until mixture is thickened. Remove from heat. Set aside to cool, and then refrigerate until thoroughly chilled.

Whip heavy cream with the rum, and then gently fold into the chilled coconut custard. Return to the refrigerator and let set for a few hours before serving. May be made 1 day ahead.

Ingredients for the Bananas Foster:

1

Banana

2

Tablespoons

Butter

2

Tablespoons

Brown Sugar

2

Dashes

Fee Brothers Black Walnut Bitters

0.5

Ounce

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

0.5

Ounce

Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum

2

Ounces

Heavy Cream

Method: Cut banana in half lengthwise, then in half again lengthwise and widthwise. Chop into smaller pieces. In a sauté pan over medium-low heat, melt butter, add brown sugar, and stir to dissolve the sugar. Add the bananas and Fee Brothers Black Walnut Bitters and sauté bananas until soft, about 3 minutes. Add a half ounce of the rum and carefully ignite with a match to flambé the bananas. Flame will self-extinguish.

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Remove from heat and set aside to cool.

Beat heavy cream until thick and set aside in the refrigerator. When the bananas are cool, place them in a blender, and blend with a half ounce of rum and puree until smooth. Combine the heavy cream and banana puree and refrigerate to chill. May be made 1 day ahead.

Ingredients for the Praline Walnuts:

½

Cup

Walnuts, chopped

2

Dashes

Fee Brothers Black Walnut Bitters

2

Tablespoons

Brown Sugar

2

Tablespoons

Water

Method: In a sauté pan, add brown sugar, water, and Fee Brothers Black Walnut Bitters, and heat over medium-low heat. When sugar is dissolved, add the walnuts, and cook until walnuts are thoroughly coated and pan is almost dry. Turn walnuts onto a sheet of parchment paper and let cool. When cool, break the clumps into smaller pieces. May be made 1 day ahead.

Presentation: In a tulip glass or other pretty, slim, footed glass, add 2 tablespoons of the coconut mousse, a layer of praline walnuts, 1 tablespoon of the bananas foster mousse, a layer of walnuts, and 2 tablespoons of the coconut mousse. Garnish with praline walnuts.

Alternative Presentation: Layer the coconut mousse, praline walnuts, and banana mousse in a graham cracker crust to create a delicious pie.

Read about other [Clément Rhum Agricole](#) products, [Clément Creole Shrub Liqueur d'Orange](#) and [Clément Première Canne Rhum Agricole, White Rhum](#) in the [Liquor Cabinet](#) section.

For more information on [Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum](#), [Clément Creole Shrub Liqueur d'Orange](#), [Clément Première Canne Rhum Agricole](#), [White Rhum](#), or other exceptional Clément products please visit the website at www.RhumClement.com or contact **Ben Jones** directly.



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