

Created by: Debra C. Argen

BarSol Pisco Selecto Acholado

BarSol Pisco Selecto Acholado is an award-winning **pisco** from **Peru** distilled from the best selection of three pisco grape varieties: Quebranta, Italia, and Torontel. The result is heady and aromatic with a long, lingering, elegant finish. Rich floral, fruit, and spice notes make it a delectable ingredient in cocktail or culinary recipes like **Luxury Experience's Bullseye, 21+, Mesmerized, Jazz, Apple & Vine, Spirited Shooters, Chilled Edamame and Leek Soup with Nori Powder and Nori Oil, Edamame Hummus on Baby Zucchini**, and **Scallops in a Roasted Corn and Onion Saffron Soy Milk Sauce**.

The BarSol Pisco Selecto Acholado Story - The Journey from the Grapes to an Award-Winning Pisco



Carlos Ferreyros (an agricultural entrepreneur in Peru) and **Diego Loret de Mola** (a USA business entrepreneur) founded **BarSol Pisco** in 2002. Today, they are trendsetters winning awards, and recognized by CONAPISCO (National Commission of Pisco) as making pisco to the highest quality standards for the iconic spirit from Peru, with their seven delicious types of pisco, **BarSol Pisco Selecto Acholado**, **BarSol Pisco Primero Quebranta**, **BarSol Pisco Selecto Italia**, **BarSol Pisco Selecto Torontel**, **BarSol Pisco Supremo Mosto Verde Quebranta**, **BarSol Pisco Mosto Verde Italia**, and **BarSol Pisco Mosto Verde Torontel**.

BarSol Pisco Selecto Acholado: 40% alcohol; is a clear un-aged artisanal brandy made in Peru, distilled from the best selection of three pisco grape varieties of the Ica region: Quebranta, Italia, and Torontel. The non-aromatic Quebranta grape is hardy, structured, and elegant, with sweet subtle notes of hay, banana, caramel, fresh cream, and apricot blossom. Italia is an extraordinarily aromatic grape with hints of honeysuckle, hibiscus, rose petals, and tropical fruit on the nose, and culminates in a well-structured and

Created by: Debra C. Argen

elegant finish. Torontel is another aromatic grape, which has floral notes of jasmine and magnolia, peach, white pepper, black raisins and walnuts, with a soft, light, exquisite finish. Used together to create BarSol Pisco Selecto Acholado, the grapes provide elegant structure, viscosity, and body, lovely floral and fruit notes on the nose, and a long, lingering, soft, and elegant finish.

BarSol Pisco adheres to the classic recipe for making pisco and uses copper alembic pot stills method, crafting the pisco in small batches to bottle proof without the addition of water or any other ingredients, with only one distillation. The result is one of excellence marked by purity, clarity, and exceptional taste.

Since 2002 when they founded the company, Diego and Carlos have discovered great stories about the history of the grapes and the tradition, the complexity of the spirit, which has made them fall in love with pisco and the experience. Asked about his experience of making pisco, Diego replied, "I do not sell pisco, I sell Peru in a glass - expressions of 450 years of history and tradition."

To show the versatility of BarSol Pisco Selecto Acholado, "Luxury Experience was in the kitchen and behind the bar®" creating culinary and cocktail recipes to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience - BarSol Pisco Selecto Acholado

Cocktail and Culinary Menu

The Cocktail Menu

Luxury Experience - Bullseye

Luxury Experience - 21+

Luxury Experience - Mesmerized

Luxury Experience - Jazz

Luxury Experience - Apple & Vine

The Culinary Menu

Luxury Experience - Spirited Shooters

Luxury Experience - Chilled Edamame and Leek Soup with

Nori Powder and Nori Oil

Luxury Experience - Edamame Hummus on Baby Zucchini

Luxury Experience - Scallops in a Roasted Corn and Onion

Saffron Soy Milk Sauce with BarSol Pisco Selecto Acholado

The Cocktail Menu

The classic brandy milk punch was the inspiration for **Luxury Experience - Bullseye**. Our version plays up the spicy notes of BarSol Pisco Selecto Acholado, and uses unsweetened soymilk, agave nectar, and Southern Blues Rocker [Devon Allman's Chipotle Blues Born to Hula Hot Sauce](#). The result is slightly sweet with a kick, the perfect jumpstart to serve at a brunch or at a summer white party.

Created by: Debra C. Argen



Luxury Experience - Bullseye

Yield:1 Cocktail

Glass Used:8-Ounce Collins or Footed Glass

Ingredients:

1.5

Ounces

BarSol Pisco Selecto Acholado

2

Ounces

Unsweetened Soy Milk

0.5

Ounce

Agave Nectar

1

Cup

Ice Cubes

Devon Allman's Chipotle Blues Born to Hula Hot Sauce

Method: Chill the glass. Add all ingredients except the hot sauce to a blender and process until smooth. Pour into the chilled glass, add Devon Allman's Chipotle Blues Born to Hula Hot Sauce to a squeeze bottle, and create a bullseye on the cocktail.

Luxury Experience - 21+ tastes like a grown-up version of a milk shake and combines BarSol Pisco

Created by: Debra C. Argen

Selecto Acholado, Travis Hasse's Cowpie Liqueur (a blend of chocolate, caramel, vanilla, and neutral grain spirits), peanut butter, and 2% milk; the resultant cocktail is sinfully delicious and totally satisfying.



Luxury Experience - 21+

Yield:1 Cocktail

Glass Used:Martini Glass

Ingredients:

1

Ounce

BarSol Pisco Selecto Acholado

1

Ounce

[Travis Hasse's Cowpie Liqueur](#)

1.25

Ounces

Milk, 2%

1

Tablespoon

Creamy Peanut Butter

Cocoa Powder, to dust cocktail

Method: Chill martini glass and set aside. Add milk and peanut butter to a microwave safe measuring cup or mug. Microwave for 1 minute to melt peanut butter. Remove from microwave and stir or whisk until smooth. Set aside. Add the BarSol Pisco Selecto Acholado, Travis Hasse Cowpie Liqueur, and peanut butter milk to a metal shaker with 4 ice cubes. Shake hard until can is frosty, strain into the martini glass.

Created by: Debra C. Argen

Lightly dust with cocoa powder.

Luxury Experience - Mesmerized is a delicious cocktail made with a blend of BarSol Pisco Selecto Acholado, Hynotique, Melon Liqueur, and coconut water that will indeed mesmerize you.



Luxury Experience - Mesmerized

Yield: 1 Cocktail

Glass Used: Martini Glass

Ingredients:

1.50

Ounces

BarSol Pisco Selecto Acholado

0.25

Ounce

Hypnotic

0.25

Ounce

Melon Liqueur

1.50

Ounces

Coconut Water with Pulp

Lemon Twist for Garnish

Method: Chill martini glass. Add all ingredients with the exception of the lemon twist to a metal shaker with 6 ice cubes. Shake hard until can is frosty. Strain into the chilled martini glass. Garnish with the lemon twist.

Created by: Debra C. Argen

Luxury Experience - Jazz plays up the floral notes in BarSol Pisco Selecto Acholado by combining jasmine tea and hibiscus simple syrup and balancing the cocktail with lemon juice for a refreshing summer cocktail.



Luxury Experience - Jazz

Yield: 1 Cocktail

Glass Used: Rocks Glass

Ingredients:

1.5

Ounces

BarSol Pisco Selecto Acholado

1.5

Ounces

Cold Jasmine Tea

0.75

Ounce

Hibiscus Simple Syrup (see recipe below)

0.25

Ounce

Fresh Lemon Juice

Lemon Peel, garnish

Hibiscus Simple Syrup Ingredients

0.50

Cup

Created by: Debra C. Argen

Sugar

0.50

Cup

Water

20

Dashes

[Fee Brothers Hibiscus Water](#)

Method for the Hibiscus Simple Syrup: Add all ingredients to a small saucepan. Bring to a boil, and boil until liquid is clear. Set aside to cool. Refrigerate until ready to use. This floral syrup also makes a delicious addition to glazes for fruit, meats, chicken, and fish.

Method for the Cocktail:Add all ingredients to a mixing glass, stir to combine. Pour over ice in a rocks glass. Garnish with a generous lemon peel.

Luxury Experience - Apple & Vine is a playful reference to its ingredients, namely a freshly juiced Granny Smith apple, Apple Ice Wine from Canada, and to the grapes used to make BarSol Pisco Selecto Acholado.



Luxury Experience - Apple & Vine

Yield:1 Cocktail

Glass Used:Martini Glass

Ingredients:

1

Ounce

BarSol Pisco Selecto Acholado

1

Created by: Debra C. Argen

Ounce

Apple Ice Wine from Canada

2

Ounces

Granny Smith Apple Juice, (juice of 1 apple)

0.25

Ounce

Maple Syrup

Cinnamon Stick, to stir cocktail

Method: Chill martini glass. Add all ingredients with the exception of the cinnamon stick to a metal shaker with 4 ice cubes. Shake hard until can is frosty. Strain into chilled martini glass. Garnish with a cinnamon stick, and play the temptress while stirring your cocktail.

The Culinary Menu

Luxury Experience - Spirited Shooters

Luxury Experience - Chilled Edamame and Leek Soup with

Nori Powder and Nori Oil

Luxury Experience - Edamame Hummus on Baby Zucchini

Luxury Experience - Scallops in a Roasted Corn and Onion

Saffron Soy Milk Sauce with BarSol Pisco Selecto Acholado

BarSol Pisco Selecto Acholado adds luscious layers of flavors to culinary recipes, and **Luxury Experience - Spirited Shooters** are the perfect accompaniment to serve with cocktails or to serve as a first course.



Luxury Experience - Spirited Shooters

Ingredients:

2

Ounces

Created by: Debra C. Argen

BarSol Pisco Selecto Acholado

0.5

Cup

Calamari Rings, fresh or frozen

0.50

Cup

Medium Shrimp, fresh or frozen

0.50

Ounce

Lime juice, freshly squeezed

0.50

Ounce

Lime, zested

1

Clove

Garlic, minced

Method: Add the BarSol Pisco Selecto Acholado to a small saucepan and bring to a boil, and then add the calamari and shrimp. Simmer for 3 minutes, remove from heat, and let cool. Add the lime zest, juice, and minced garlic and marinate in refrigerator for several hours in a covered glass jar.

Sauce Ingredients:

2

Ounces

Ketchup

1

Tablespoon

Horseradish

0.25

Teaspoon

Worcestershire Sauce

1

Created by: Debra C. Argen

Clove

Garlic, minced

1

Ounce

Lime Juice, freshly squeezed

Hot Sauce, to taste

Method: Mix all sauce ingredients together. Remove seafood from the marinade and set aside. Add marinade to the sauce, and stir to blend.

Presentation: Add a mix of the seafood to 4-5 shot glasses, add sauce, and garnish each glass with a shrimp.

Chilled soups are lovely starters or to serve as a main course on warm summer nights. **Luxury Experience - Chilled Edamame and Leek Soup**, accompanied by **Edamame Hummus on Baby Zucchini** is perfect for summertime entertaining, as both the soup and the hummus require advance preparation allowing the host time to relax before guests arrive. Garnished with homemade nori powder and nori oil, the soup and the accompanying hummus make an impressive statement.



Luxury Experience - Chilled Edamame and Leek Soup

Yield: 1 Quart

Soup Ingredients:

2.25

Cups

Edamame

2.25

Cups

Leeks

Created by: Debra C. Argen

2

Tablespoons

Salted Butter

0.5

Lemon, zested

1.5

Teaspoons

Sea Salt

2

Cups

Water

1

Green Tea Bag

1.5

Ounces

Fresh Lemon Juice

2

Ounces

BarSol Pisco Selecto Acholado

2

Ounce

Unsweetened Soy Milk

Method: Bring water to a boil, add tea bag, and steep for 3 minutes. Set aside. Melt butter in a saucepan; add edamame, leeks, and lemon zest. Cover and sauté for 10 minutes. Add the tea to the edamame mixture, cover and simmer for 5 minutes.

Remove from heat and chill pan in ice water bath. Puree in a blender with the lemon juice, pisco, and unsweetened soy milk. Season with sea salt and ground black pepper to taste. Chill for several hours or overnight in the refrigerator to meld flavors.

Nori Powder Ingredients:

1

Sheet

Created by: Debra C. Argen

Nori, (roasted seaweed, available in Asian markets)

Method: Tear the nori into small pieces, add them to a blender or spice grinder, and process to a powder.

Nori Oil Ingredients:

1

Teaspoon

Nori Powder

2

Tablespoons

Olive Oil

Method: Stir or shake ingredients to combine. Pour into a squeeze bottle.

Presentation: Pour soup into bowls, lightly sprinkle with nori powder, and drizzle with a little of the nori oil. Garnish with micro lemon balm leaves if desired. Serve on a plate accompanied with the Edamame Hummus on baby zucchini.

Luxury Experience - Edamame Hummus on Baby Zucchini

Edamame Hummus Ingredients:

1

15 ounce can

Cannellini Beans, drained and rinsed

1

Cup

Edamame, cooked

0.5

Lemon, zested

2

Tablespoons

Fresh Lemon Juice

2

Tablespoons

Olive Oil

1.5

Created by: Debra C. Argen

Ounces

BarSol Pisco Selecto Acholado

1

Clove

Garlic

Salt and Pepper, to taste

Baby Zucchini, raw

Method: Add all ingredients to a food processor and process until smooth. Refrigerate for several hours or overnight to meld flavors.

Presentation: Cut a thin slice from the zucchini so that it will lay flat on a plate. Spoon the hummus to a piping bag and pipe onto the zucchini. Lightly dust with the nori powder.

Luxury Experience - Scallops in a Roasted Corn and Onion Saffron Soy Milk Sauce with BarSol Pisco Selecto Acholado is tasty as a starter or to serve as a main course.



Servings: 4 main courses

Ingredients:

2

Tablespoon

Salted Butter

1

Cup

Onion, minced

3

Cups

Corn

0.5

Created by: Debra C. Argen

Teaspoon

Salt

2

Pinches

Ground Black Pepper

1

Cup

Unsweetened Soy Milk

2

Ounces

BarSol Pisco Selecto Acholado

0.5

Teaspoon (2 pinches)

Saffron

Salt and Pepper, to taste

Method for the Sauce: Melt butter in a saucepan over medium heat; add onion, cover, and sauté until the onions are translucent and beginning to caramelize, stirring occasionally for approximately 6 minutes. Add the corn, salt, and pepper, stir to combine. Cover and sauté for 5 minutes, remove cover, stir, and continue to sauté for an additional 6 minutes to roast onions and corn. Remove a half cup of the onion and corn mixture and set aside.

To a blender, add the remaining the onion and corn, the unsweetened soy milk, and the Pisco Selecto Acholado. Process until very smooth. Return sauce to the saucepan, add the saffron and heat over low heat.

Ingredients:

2

Tablespoons

Salted Butter

2

Cups

Bay Scallops

2

Dashes

Created by: Debra C. Argen

Salt and Pepper

2

Ounces

BarSol Pisco Selecto Acholado

Minced Chives, garnish

Method for the Scallops: Melt butter in a saucepan over medium heat. Add the scallops, salt and pepper, and the BarSol Pisco Selecto Acholado. Sauté scallops until cooked, about 3 minutes. Strain the elixir from the cooking scallops to the corn and onion sauce. Heat the sauce.

Add the reserved corn and onion mixture to the scallops, add the hot sauce, and stir to combine.

Presentation: Mound a portion of rice on the plates, spoon the scallops in the sauce over the rice. Garnish with minced chives.

Read about the history of **BarSol Pisco** as well as discover more tempting recipes using [BarSol Pisco Primero Quebranta](#) in the **Liquor Cabinet** section of [Luxury Experience](#).



Diego Loret de Mola, Founder
BarSol USA, LLC
65 High Ridge Road, Suite 397
Stamford, Connecticut 06905
United States
Telephone: +1-203-716-1736
Email: info@BarSolPisco.com
Website: www.BarSolPisco.com
Facebook: www.Facebook.com/BarSolPisco

Follow **BarSol Pisco** on **Facebook**: www.Facebook.com/BarSolPisco

Follow **Luxury Experience** on **Facebook** at www.Facebook.com/LuxuryExperience.

© May 2013. **Luxury Experience**. www.LuxuryExperience All rights reserved.