

Created by: Debra C. Argen  
**BarSol Perfecto Amor**

**BarSol Perfecto Amor**, Spanish for "Perfect Love" is a gorgeous *fortified wine* made from **Peruvian Muscat grapes** and is the newest addition to the **BarSol Pisco (Peruvian unaged brandy)** family of excellent products. Serve chilled as a luscious slightly sweet aperitif or use in place of sweet vermouth in your favorite cocktail recipes and the product will live up to its name. Luxury Experience found that it also was a delicious addition to culinary recipes.

**BarSol Perfecto Amor Tasting Notes:** is a premium artisanal wine made from Peruvian Muscat grapes, crafted in small batches, naturally fermented at room temperature, and fortified to 17% ABV. It has an aromatic nose of ripe stone fruit and floral notes. On the palate there are delicious notes of ripe raisins, prunes, hints of chocolate, pear, and citrus on the palate, with an elegant lightly sweet finish.



**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, and now have crafted a fortified wine, **BarSol Perfecto Amor** made in small batches.

### The BarSol Family of Products

**BarSol Perfecto Amor**

**[BarSol Pisco Selecto Italia](#)**

**BarSol Pisco Mosto Verde Italia**

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[BarSol Selecto Acholado](#)

[BarSol Pisco Primero Quebranta](#)

**BarSol Pisco Supremo Mosto Verde Quebranta**

**BarSol Pisco Selecto Torentel**

**BarSol Pisco Mosto Verde Torentel**

To show the versatility of BarSol Perfecto Amor, "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 Perfecto Amor**

#### **Cocktail and Culinary Menu**

##### **The Cocktail Menu**

Luxury Experience - Twisted Fashion

Luxury Experience - Morning Dance

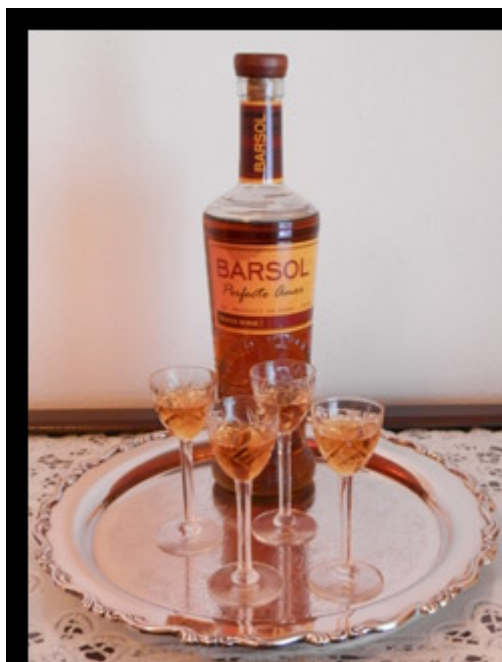
Luxury Experience - Mulling It Over

##### **The Culinary Menu**

Luxury Experience - Roast Pork Tenderloin with Perfecto Amor Gravy,  
Roasted Garlic Mashed Potatoes, and Acorn Squash Stuffed with Apples,  
Onions, Topsy Raisins, and Gorgonzola

Luxury Experience - Quinoa Pudding with Perfecto Amor Raisins

Luxury Experience - Zucchini Carrot Cake with Topsy Raisins and  
Spirited Cream Cheese Frosting



#### **The Cocktail Recipes**

BarSol Perfecto Amor is admirable addition to classic cocktails; with that in mind Luxury Experience Mixologists Edward F. Nesta and Debra C. Argen created the **Luxury Experience - Twisted Fashion** a

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playful nod to the classic cocktails, the Manhattan and the Old Fashioned, and "twisting" the ingredients. Our cocktail replaces the sweet vermouth used in a Manhattan with BarSol Perfecto Amor, muddles a maraschino cherry and an orange slice as in the classic Old Fashioned, with the addition of a lemon slice. For the bitters, we used Fee Brothers Grapefruit Bitters to add to the citrus flavors of the cocktail as well as to enhance the citrus notes of BarSol Perfecto Amor.



### **Luxury Experience - Twisted Fashion**

Yield:1 Cocktail

Glass Used:Rocks Glass

#### **Ingredients:**

0.5

Ounce

BarSol Perfecto Amor

2

Ounces

Benjamin Prichard's Tennessee Whiskey

1

Sugar Cube

2

Dashes

Fee Brothers Grapefruit Bitters

1

Orange Slice

1

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Lemon Slice

1

Maraschino Cherry

Stemmed Maraschino Cherry and Orange Peel Twist, garnish,

Method: Place a sugar cube in the bottom of a large mixing glass, add 2 dashes of the Fee Brothers Grapefruit Bitters, and muddle the orange, lemon, and cherry. Add the BarSol Perfecto Amor and Benjamin Pritchard's Tennessee Whiskey. Stir to combine, strain into an ice filled rocks glass. Garnish with a stemmed maraschino cherry and a twisted orange peel.

With only 17% alcohol, BarSol Perfecto Amor is ideal to use as a base for lower alcohol cocktails. **Luxury Experience - Morning Dance** combines BarSol Perfecto Amor, orange juice, lime juice, and Fee Brothers Gin-Barrel Aged Orange Bitters for a luscious cocktail.



### **Luxury Experience - Morning Dance**

Yield:1 Cocktail

Glass Used:Rocks Glass

#### **Ingredients:**

3

Ounces

BarSol Perfecto Amor

1

Ounce

Fresh Orange Juice

0.25

Ounce

Fresh Lime Juice

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2

Dashes

Fee Brothers Gin-Barrel Aged Orange Bitters

Orange Peel, garnish

Method: Add all ingredients except garnish to a large mixing glass, and add 2 ice cubes. Shake hard to combine. Strain into an ice-filled rocks. Garnish with the orange peel.

Winter was made for toddies and warm cocktails, and **Luxury Experience - Mulling It Over** was designed for sipping and savoring and highlights nature's bounty by combining apple cider steeped with mulling spices, and raisin infused BarSol Perfecto Amor. Serve warm, add a teaspoon of infused raisins to the mug, garnish with a cinnamon stick and an apple slice. The finish is especially wonderful when you reach the plump delectable raisins.



### **Luxury Experience - Mulling It Over**

Yield:1 Cocktail

Glass Used:Glass Mug

#### **Ingredients:**

3

Ounces

Apple Cider

2

Ounces

Raisin Infused BarSol Perfecto Amor\* (See recipe)

1

Teaspoon

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Williams Sonoma Mulling Spices

1

Teaspoon

BarSol Perfecto Amor infused Raisins\* (See recipe)

1

Cinnamon Stick, garnish

1

Slice

Apple, garnish

Method for the Cocktail: Microwave the apple cider in a mug for 2 minutes (or heat the cider in a saucepot on a stove), add the mulling spices, cover and let steep for 2 minutes. Add the raisin infused BarSol Perfecto Amor. Stir to combine. Pour into serving mug; add infused raisins, cinnamon stick and apple garnish.

**Raisin Infused BarSol Perfecto Amor Ingredients:**

3

Ounces

Apple Cider

2

Ounce

Raisin Infused BarSol Perfecto Amor\* (See recipe below)

Method for the Raisin Infused BarSol Perfecto Amor: Add the raisins to a large covered glass jar, add the BarSol Perfecto Amor, shake and steep the raisins for 2-3 days (or longer). The resulting infusion is very delicious to use in cocktails and culinary recipes, and the raisins are sensational. When ready, strain the desired amount of infused BarSol Perfecto Amor needed for your recipes, and replace regular raisins with the infused raisins for a very tasty addition to your recipes.

**The Culinary Recipes**

BarSol Perfecto Amor enhances classic roast pork tenderloin with its complementary lush sweetness, and when combined Perfecto Amor gravy, stuffed acorn squash with apples, onions, tipsy raisins and gorgonzola, and roasted garlic mashed potatoes, it makes a memorable meal and a lasting impression.



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**Luxury Experience - Roast Pork Tenderloin with Perfecto Amor Gravy, Roasted Garlic Mashed Potatoes, and Acorn Squash Stuffed with Apples, Onions, Topsy Raisins, and Gorgonzola**

**Roasted Garlic**

1

Head of Garlic

Olive Oil

Method for the Roasted Garlic: Preheat oven to 400° F (204° C).

Drizzle head of garlic with olive oil. Roast the garlic in a garlic roaster or enclose with aluminum foil and roast for 40 minutes until garlic is very soft. Let the garlic cool and remove the individual garlic cloves (will be a soft paste). May be made ahead and stored in a covered jar in the refrigerator.

**Pork Tenderloin**

**Ingredients for the Pork Tenderloin:**

2

Pounds (0.91 Kg)

Pork Tenderloin

1

Roasted Garlic Clove (See recipe\*)

2

Tablespoons

Raisin Infused BarSol Perfecto Amor\* (See recipe)

2

Tablespoons

Olive Oil

Method: Preheat oven to 400° F (204° C).

Brush an oven-proof skillet with the olive oil and heat pan over medium heat. Brush the pork tenderloin with the roasted garlic and raisin liquid. Add the pork to the skillet and brown on all sides about 3 minutes.

Place the skillet in the oven and roast the pork tenderloin for 12-15 minutes until the internal temperature of the meat reaches 145° F (63° C) - 150° F (65° C) on a meat thermometer. Remove the skillet from the oven. Remove the meat from the pan, place on a cutting board and loosely cover with aluminum foil for 5 minutes before serving.

Method for the Gravy: Place the skillet with the pan juices on the stove. In a jar, combine 2 cups of BarSol Perfecto Amor and 2 teaspoons corn starch. Shake well to thoroughly combine. Add the mixture to the pan juices in the skillet. Heat over medium heat, stirring continually until gravy has thickened.

**Acorn Squash Stuffed with Apples, Onions, Topsy Raisins, and Gorgonzola**

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**Ingredients for the Acorn Squash:**

2

Small

Acorn Squashes, cut in half

1

Tablespoon

Butter

Kosher Salt, Black Pepper

1

Teaspoon

Sugar

0.25

Cup

Onion, small diced

1

Small

Granny Smith Apple, small diced

1

Teaspoon

Butter

1

Teaspoon

Thyme Leaves, fresh

1

Tablespoon

Raisin Infused BarSol Perfecto Amor\* (See recipe)

2

Teaspoons

Raisins



4

Tablespoons

Gorgonzola, small diced

Method: Pre-heat oven to 400° F (204° C). Cut the acorn squashes in half. Scoop out the seeds and discard. Brush the halves with melted butter and season with salt and pepper. Place the halves upside down on an aluminum foil or parchment lined roasting pan. Cover the pan and bake until the acorn is very tender, about 40 minutes.

Meanwhile, melt butter in a sauté pan, add the diced onion and apple, thyme leaves, and salt and pepper. Sauté until the apples are almost tender, add the sugar to caramelize, and then deglaze the pan with the Raisin Infused BarSol Perfecto Amor. Remove from heat, add the raisins, and stir to combine. Fill the acorn squash halves with the mixture. Top each half with Gorgonzola and return to oven. Bake 12-15 minutes until the cheese is melted.

### **Roasted Garlic Mashed Potatoes**

Method: Peel and dice 4 potatoes and boil in salted water until tender. Strain water. Mash potatoes with butter, milk, the rest of the roasted garlic, and salt and pepper to taste.

Peru, country of origin for BarSol Perfecto Amor, has a long history of growing the ancient grain, quinoa. I decided to pair the two to create a delicious dessert recipe, **Luxury Experience - Quinoa Pudding with BarSol Perfecto Amor Raisins**, which incorporates both raisin infused BarSol Perfecto Amor and BarSol Perfecto Amor infused Raisins.



### **Luxury Experience - Quinoa Pudding with BarSol Perfecto Amor Raisins**

#### **Ingredients**

1

Tablespoon

Butter

1

Cup

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Organic White Quinoa, rinsed

8

Cups

Warm Whole Milk

1.5

Cups

Cold Milk

1

Cup

Sugar

1

Teaspoon

Vanilla

1/8

Teaspoon

Salt

2

Egg Yolks

1

Teaspoon

Cornstarch

0.33

Cup

Raisin Infused BarSol Perfecto Amor\* (See recipe)

0.50

Cup

BarSol Perfecto Amor infused Raisins\* (See recipe)

12

Ounces

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Heavy Cream

Method: Melt butter over medium heat in a large saucepan, add the rinsed quinoa, and sauté for about 3 minutes, until the water has evaporated. Add 1 cup of warm milk to the quinoa and let simmer, stirring throughout, like a risotto. When the milk is absorbed, add another cup of warm milk. Continue process. When you reach the fourth addition of milk, add the sugar, salt, and vanilla. Continue process adding one cup of warm milk at a time until you reach 8 cups of milk. Add 1 cup cold milk mixed with 2 egg yolks and 1 teaspoon cornstarch, continuously stirring until milk is incorporated and quinoa is creamy. Finish by adding in the third cup of Raisin Infused BarSol Perfecto Amor and half cup of cold milk. Cook for 2 minutes. Let cool. Stir in half a cup of the infused raisins. Let cool and then refrigerate until serving time.

Spirited Whipped Cream Ingredients:

0.50

Cup

Whipping Cream

2

Teaspoons

Raisin Infused BarSol Perfecto Amor

2

Teaspoons

Sugar

Method: Whip the cream until stiff peaks form. Refrigerate until serving time.

Presentation: Spoon the pudding in a bowl, top with the Spirited Whipped Cream, add a few honey roasted almonds to garnish (if desired), and sprinkle with cinnamon.



**Luxury Experience - Zucchini Carrot Cake with Tippy Raisins and Spirited Cream Cheese Frosting**

The tippy raisins and the combination of the zucchini and carrots make this spice cake a delicious winner.

Ingredients for the Cake:

1

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Cup

Zucchini, shredded

1

Cup

Carrots, shredded

2

Cups

Sugar

1

Cup

Vegetable Oil

3

Eggs

1

Teaspoon

Vanilla

1

Teaspoon

Baking Powder

0.5

Teaspoon

Baking Soda

0.5

Teaspoon

Salt

1

Teaspoon

Ginger

1

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Teaspoon

Ground Cloves

1

Teaspoon

Cinnamon

3

Cups

Flour

1

Teaspoon

Raisin Infused BarSol Perfecto Amor\* (See recipe)

1

Cup

BarSol Perfecto Amor infused Raisins\* (See recipe)

Method: Preheat oven to 350° F (177° C). Grease and flour 2 round 9-inch cake pans (or desired pan or muffin cups).

In a food processor, add the zucchini, carrots, sugar, vegetable oil, and eggs, and process until smooth.

In a large bowl, add the dry ingredients, and mix well. Add the dry ingredients to the zucchini mixture in the food processor and process until smooth. Pour batter into the large bowl, add the raisins and stir well to combine.

Bake for approximately 30 minutes until tester inserted in the center of the cake comes out clean. Let cool completely before frosting.

**Ingredients for the Frosting:**

8

Ounces

Cream Cheese, room temperature

3

Cups

Confectionary Sugar

1

Small Pinch

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Salt

2

Tablespoons

Raisin Infused BarSol Perfecto Amor\* (See recipe)

Method: Add all ingredients to a food processor and process until smooth. May be made ahead and stored in a covered container in the refrigerator. Bring to room temperature before frosting the cake.

We hope that you enjoy these cocktail and culinary recipes as well as making your own discoveries using BarSol Perfecto Amor.

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

For additional product information on **BarSol Perfecto Amor** or other BarSol Pisco family of products, please visit the website: [www.BarSolPisco.com](http://www.BarSolPisco.com)



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