

Created by: Debra C. Argen and Edward F. Nesta

Zyr Vodka



ZYR Vodka is an award-winning ultra-smooth *Russian vodka* imported by **Symphony Importers** in **Manhasset, New York**. There are many types of vodka on the market these days made from a variety of ingredients including potatoes, corn, maple sap, sugar cane, wheat, and rye. Zyr vodka is lovingly crafted in Russia from a delectable **blend of non-GMO winter wheat and rye** that has been winning awards since it launched in 2002. Cheers!



One of the key factors in making vodka is the water, and Zyr uses naturally filtered water from Russia's Northwest near the Finnish border. To ensure ultra-pristine water, they filter the water five times before adding it to the fermented blend of non-GMO grains. Next, they distill the Zyr mash five times followed by filtering it four more times with birch tree charcoal granules, which remove any impurities and round out the taste. However, it is the taste that is the ultimate test, and they do three different tastings that check the flavor, the water for texture, and consistency with prior batches. David Katz and his team take pride in crafting Zyr vodka, and the taste is the reward for their hard work. Also, important to note is that there are no sugars, no carbs, no additives, and no-GMOs in Zyr vodka.

This award-winning vodka has received 100 points from Wine Enthusiast, received a "Double Gold Medal" for Best Vodka of Show at the San Francisco World Spirits Competition, received a 9.68 rating, which is the highest rating in Russian history from the Ministry of Agriculture, and received 5 stars from F. Paul Pacult's Spirit Journal.

Product and Bottle Information: "ZYR Ultra Smooth Vodka, crafted in Russia. 40% alcohol by volume, 80 proof. ZYR Vodka is crafted from a blend of wheat and rye in the rich black soil of Russia's heartland. Nine filtrations, five distillations and a three-stage taste test ensure ZYR's clean taste and ultra-smooth texture."

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Tasting Notes: Zyr vodka has an exceptionally smooth, rich, creamy, velvety mouthfeel with notes of toasted almonds, with a clean and slightly spicy lingering finish on the palate. It can be enjoyed as a sipping vodka served chilled or over ice, used in cocktails, and is also an admirable ingredient in culinary recipes.

Luxury Experience was "in the kitchen and behind the bar®" creating some incredibly special handcrafted cocktails and a culinary recipe to tempt your palate and inspire your own creations using ZYR Vodka.

The Cocktail Menu

Luxury Experience - Persimmon Martini

Luxury Experience - The "Beet" Goes On

The Culinary Menu

Luxury Experience - Chilled Beet Soup with Pickled Beet

The Cocktail Recipes



Fresh persimmons are gorgeous in cocktails and our Luxury Experience - Persimmon Martini is made with Zyr vodka, and a fresh persimmon muddled with agave nectar and fresh lemon juice. This is an elegant and sophisticated cocktail that showcases the Zyr vodka.

Luxury Experience - Persimmon Martini

Yield:2 cocktails

Cocktail Ingredients:

4

Ounces

Zyr Vodka

1

Large

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Fresh Persimmon

0.25

Ounce

Agave Nectar

0.25

Ounce

Fresh Lemon Juice

8

Ice Cubes

Method: Chill martini glasses and set aside. Cut 1-slice of persimmon and reserve for garnish. Chop the rest of the persimmon and place in a mixing glass. Add the agave nectar and fresh lemon juice, and muddle until smooth. Add 8 ice cubes to the mixture and shake in a metal shaker until all ice is dissolved and martini is super chilled. Strain into chilled martini glasses. Garnish each cocktail with half a slice of fresh persimmon.



Luxury Experience - The "Beet" Goes On is our playful take on a pairing cocktail for our culinary recipe, **Luxury Experience - Chilled Beet Soup with Pickled Beets**. This cocktail is also delicious to drink on its own. The cocktail and soup use some of the same ingredients utilizing our motto, Luxury Experience "in the kitchen and behind the bar®."

Luxury Experience - The "Beet" Goes On

Yield: 1 cocktail

Glass Used: Martini Glass

Cocktail Ingredients:

2

Ounces

Zyr Vodka

1.5

Ounces

Beet Shrub (see recipe below)

0.25

Ounce

Lime Juice

4

Ice Cubes

1

Slice

Pickled Beet, garnish (see recipe below)

Method: Chill martini glass and set aside. Add all ingredients to a metal shaker and shake until ice is dissolved and martini is super chilled. For the garnish, cut 1 of the pickled beets into slices, and place 1 slice onto the glass.

Beet Shrub Ingredients:

2

Ounces

Beet Pickling Liquid (see recipe below)

2

Ounces

Rosemary Simple Syrup (see recipe below)

Method: Mix ingredients together and pour into a covered jar and refrigerate until ready to use.

Pickling Ingredients:

1.5

Cups

White Vinegar

0.50

Cup

Rosemary Simple Syrup (see recipe below)

10

Black Peppercorns

1

Star Anise

Method for the Pickling Liquid: Heat vinegar then add rosemary simple syrup, black peppercorns, and star anise. Remove from heat and let cool.

Method for the Pickled Beets: Add 2 of the cooked beets (see recipe below) to the pickling liquid (the remaining beets will be used for the soup, recipe below.) Store the beets in the pickling liquid in an airtight jar in the refrigerator until ready to use.

Note: Pickled Beets can me made a day ahead.

Rosemary Simple Syrup:

1

Cup

Sugar

1

Cup

Water

2

Fresh

Sprigs of Rosemary

Method: Add all ingredients to a small saucepot, bring to a boil, and boil until sugar is dissolved and liquid is clear. Remove from heat and let cool. Strain into an airtight jar and refrigerate until cool.

The Culinary Recipe

Luxury Experience - Chilled Beet Soup with Pickled Beet

Yield: 6-8 servings (4.5 cups soup, 1 cup minced pickled beets)

Beet Ingredients:

1.5

Pounds

Beets, washed, peeled (about 9)

Method for the Beets: Add beets to a large saucepot. Cover with water and boil until beets are tender, but

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not mushy. Drain, (reserving liquid) and place beets in an ice bath. Pat dry. Save 2 of the beets to pickle. Use the remaining beets for the soup.

Pro Tip: Wear plastic gloves to peel the beets (no red hands).

Soup Base Ingredients:

1

Cup

Water

1

Chicken Bouillon Cube

1

Cup

Leeks, white and pale green parts, chopped

Method for the Soup Base: Add all ingredients to a medium saucepot, bring to a boil, and boil until leeks are wilted. Set aside.

Note: This can be done while you are boiling the beets, or may be made a day ahead, and refrigerated until ready to use.

Method for the Soup: Blend the remaining beets in a food processor with the chicken bouillon/leek mixture, 1.5 cups of beet liquid (reserved from the cooked beets), 2 ounces of Zyr vodka, and 2 ounces of the beet pickling liquid. Blend until smooth. Chill in refrigerator until ready to serve.

Presentation: Mince 1 of the pickled beets (the other pickled beet will be sliced and used to garnish the cocktails.) Add 1-2 tablespoons of the minced pickled beets to the bottom of each small glass serving bowl, top with soup. Garnish with a small dollop of sour cream mixed with a sprinkle of Zyr Vodka to thin it a bit and add a small sprig of rosemary. Serve with **Luxury Experience - The "Beet" Goes On** cocktail.

Until next time, cheers, its cocktail time!



ZYR Vodka
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Manhasset, New York
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