

Created by: Debra C. Argen

Rhum Clément

While Edward F. Nesta and I were in Martinique, we visited [Distillerie Clément](#) and discovered their excellent line of rhums.

When Homère Clément, (born in 1852 in Trinité, Martinique), acquired the Habitation and founded Rhum Clément in 1887; little did he realize that he was creating a lasting legacy. 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. Today 18th century Habitation Clément is one of the oldest estates on the island. Bernard Hayot bought Habitation Clément in 1986, and opened it to the public in 1988. During our stay in Martinique, we took a tour of the historic house where President François Mitterrand and President George Bush held a summit meeting in March 1991, and in 1996, the house received a Historic Monument classification.



Today, Benjamin Jones, a descendant of Homère Clément, continues the Clément family tradition by introducing the international market to the Rhum Clément products, which include **Rhum Clément X.O.**, **Rhum Clément Cuvée Homère**, [Clément Créole Shrub Liqueur d'Orange](#), **Rhum Clément Première Canne White Rhum**, and [Rhum Clément Rhum Vieux Agricole V.S.O.P. Rum](#).

In January 2007, Rhum Clément will introduce their ultra-premium **Rhum Clément Cuvée Homère** and **Rhum Clément X.O.**, although I had the advance privilege of meeting with Benjamin Jones in his New York office and sipping these exceptional rums.

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Rhum Clément Cuvée Homère, 44% alcohol, created in homage of founder, Homère Clément, is a blend of three of the best vintages of the last 15 years, (1999, 1996, and 1991), and is crafted by the Cellar Master into an outstanding sipping rum. Presented in a handsome square bottle, the rum has a long, buttery, velvety finish, with pronounced masculine overtones. Rhum Clément Cuvée Homère has a price tag of around \$85, and would be a welcome addition to your bar or given as a gift.



Rhum Clément X.O. 44% alcohol, is a blend of rare and aged rums 25 years and older (1976, 1970, 1952). This stellar rum presented in a sophisticated teardrop bottle proves the appeal of aged sipping rums, has a refined and elegant finish, with distinct feminine overtones, and with a price tag in the range of \$140, it is worth every penny. With limited quantities, you might just want to keep this rum all for yourself.

Rhum Clément Liqueur Créole Shrub, 40% alcohol, is the traditional holiday spirit of Martinique, and is a blend of white and aged rums, sugar cane syrup, Créole spices, and sun-bleached bitter orange peels. This spirit works well served chilled and paired with desserts (especially chocolate desserts), added to

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champagne (Clément Créole Royal) or in a margarita, and is delightful mixed in cocktails or used in cooking.

Rhum Clément Première Canne White Rhum, 40% alcohol, has a clean fresh taste, and is used in Martinique Ti-Punch and other cocktails. Rhum Clément V.S.O.P. Rum, 40% alcohol, is matured in oak casks, and has a deep mahogany color, with cocoa bean notes, and a mellow finish.

The Recipes

Rhum Clément Liqueur Créole Shrubbs lends itself to a variety of recipes, both sweet and savory, which was the inspiration for Pumpkin Chestnut Soup with Rhum Clément Liqueur Créole Shrubbs.

Luxury Experience's Pumpkin Chestnut Soup with Rhum Clément Liqueur Créole Shrubbs



4

cups

pumpkin puree (may use canned pumpkin if fresh is not available)

3

cups

chicken or vegetable broth

1

head

garlic

1

teaspoon (5 grams)

Colombo (Martinique curry, substitute other curry if Colombo is not available)

2

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cups

Half and Half (or light cream)

1/2

cup

chestnuts, cooked and peeled

3

tablespoons (45 grams)

white wine

1/2

cup

Rhum Clément Liqueur Créole Shrub

salt and pepper to taste

Method: Drizzle the garlic with extra-virgin olive oil and roast in a garlic roaster or aluminum foil in the oven at 400° F for approximately 25 minutes. When cool enough to handle, remove the cloves from their papery skin and puree in a blender with 24 ounces chicken or vegetable broth.

In a small food processor, add the chestnuts and white wine and puree until a smooth paste forms. Add the chestnut paste and the pumpkin puree to the blender and puree until smooth.

Pour the pumpkin chestnut mixture in a large saucepan, add the Colombo, Half and Half, and salt and pepper to taste. Heat the soup until just before reaching the boiling point. Stir in the Rhum Clément Liqueur Créole Shrub, garnish with a small dollop of sour cream and fresh chopped herbs. As a serving suggestion, serve the soup in a medium size pumpkin or individual miniature pumpkins.

Luxury Experience's Créole Creamsicle and Luxury Experience's Rhum Clément Créole Slice of Paradise



I have always been a believer in "having my cake and eating it, too," which was the reasoning for creating

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Luxury Experience's Créole Creamsicle, a dessert cocktail that pairs beautifully with the Luxury Experience's Rhum Clément Créole Slice of Paradise.

Luxury Experience's Créole Creamsicle

1 $\frac{3}{4}$

ounces

Rhum Clément V.S.O.P.

$\frac{3}{4}$

ounce

Rhum Clément Liqueur Créole Shrub

1 $\frac{3}{4}$

ounces

freshly squeezed orange juice

1/3

cup

vanilla ice cream

6

ice cubes

freshly grated nutmeg

orange twist, for garnish

Pour all ingredients except the nutmeg and the orange twist in a blender and process until smooth. Pour into a margarita glass and sprinkle with a light dusting of nutmeg, and garnish with an orange twist.

Martinique is renowned for spices, vanilla, and Créole Shrub, which was the inspiration for Luxury Experience's Rhum Clément Créole Slice of Paradise. The recipe has yams, Rhum Clément Liqueur Créole Shrub, orange zest, vanilla, spice, walnuts, and raisins soaked in rum.

Luxury Experience's Rhum Clément Créole Slice of Paradise

1

cup

mashed yams, (1 large yam)

Boil, peel, mash the yam, and set aside.

2

cups

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sugar

12

tablespoons (180 grams)

butter

Cream butter and sugar in a large bowl until light and fluffy.

3

oranges

Remove the zest from the oranges, and add 1 generous tablespoon of the zest to the creamed butter. Reserve the remaining zest for the glaze.

3

eggs, separated

Add 1 yolk at a time to the creamed butter and beat until all yolks are incorporated. Add the mashed yams, and mix.

1 $\frac{3}{4}$

cups (397 grams)

cake flour

2

teaspoons (10 grams)

baking powder

1

teaspoon (5 grams)

salt

$\frac{1}{2}$

teaspoon (2.5 grams)

cinnamon

$\frac{1}{4}$

teaspoon (2.5 grams)

ground cloves

$\frac{1}{2}$

cup

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milk

In another bowl, mix the flour, baking powder, salt, and cinnamon and sift the mixture over the creamed butter mixture a little at a time, alternating with the milk, and beat until incorporated.

$\frac{1}{2}$

teaspoon (2.5 grams)

vanilla

1

tablespoon (15 grams)

Rhum Clément Liqueur Créole Shrub

$\frac{1}{4}$

cup

Raisins, soaked in 1-tablespoon Rhum Clément Première Canne White Rum

$\frac{1}{3}$

cup

chopped walnuts

Put the raisins in a small microwaveable bowl. Add 1 tablespoon of Rhum Clément Première Canne White Rum to the raisins, cover with wax paper and microwave for 30 seconds. Remove from microwave and let rest for 5 minutes.

Add the vanilla and Rhum Clément Liqueur Créole Shrub to the batter and beat well. Add the raisins and the walnuts and stir until well incorporated.

In another bowl, beat the egg whites with a $\frac{1}{2}$ teaspoon cream of tartar until the egg whites are stiff. Gently fold the egg whites into the batter, and pour into a buttered 10-inch (25.4 cm) tube pan. Bake at 350 ° F (177 ° C) for approximately 50 minutes. Cake is done when a tester inserted in the center comes out clean. Set the pan on a rack to cool for 10 minutes before removing the cake from the pan. Let cake cool completely.

Clement Shrub Cake Glaze

$\frac{2}{3}$

cup (170 grams)

confectionary sugar

1

tablespoon (15 grams)

Rhum Clément Liqueur Créole Shrub

2

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teaspoons (10 grams)

Milk

pinch

salt

orange zest

Mix the confectionary sugar, Rhum Clément Liqueur Créole Shrub, milk, and salt until smooth. Drizzle the glaze over cake and sprinkle the orange zest over the glaze.

Whipped Cream

1

cup (1/4 liter)

whipping cream

1

tablespoon (15 grams)

Clément Liqueur Créole Shrub

2

teaspoons (10 grams)

sugar

Just before serving time, slice the oranges into rounds and remove pith. Melt 1-tablespoon butter in a pan and gently sauté the oranges and the remaining zest, turning over once when the oranges begin to caramelize. Add 3 tablespoons Rhum Clément Liqueur Créole Shrub to the oranges, and carefully ignite with a match. The flames will die down when the alcohol burns off. Serve the cake with the warm oranges and Rhum Clément Liqueur Créole Shrub flavored whipped cream.

Clément USA

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If you are traveling to **Martinique**, be sure to visit **Habitation Rhum Clément** to tour the museum and sample the rums. They are open everyday from 9:00 am until 6:00 pm, except for the month of September when they are closed.

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