



THE ART OF BALANCE

BRIEF

Candidates will be asked to create a cocktail that reflects what makes their life balanced, using Giffard liqueurs as their main inspiration and show us the artist they are, not just behind the bar !

RULES

- One entry per person
- Recipes entered must be the original creation of the competitor and if a competitor is thought to have plagiarised a known, existing cocktail they will be disqualified
- Recipes entered must be expressed in millilitres with the use of 'dashes' and/or 'drops' limited to bitters, hot pepper sauce and the like. Fruit juice quantities must also be stipulated, e.g. "squeeze of lime" is unacceptable.
- Drinks must not contain more than six ingredients, including fruit juices, syrups, drops, or dashes
- Solid garnishes are not considered ingredients. Use of edible fruits, herbs, leaves and spices may include sprigs, peels, barks, fruit shells etc. Any flowers and petals used must be of an edible variety. Nonedible garnishes and accessories are allowed if safe and general common-sense aspects apply.
- No prebatching allowed
- If any syrups in use, prioritise the Giffard range available in your area

o Liqueurs Matter

- Create a cocktail linked to a hobby, sport, or passion outside the bar, whatever makes your life balanced
- The Giffard liqueur(s) have to represent at least 30ml in the cocktail
- 1 homemade ingredient maximum allowed (recipe to be provided)

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| Candidate name | |
| Company <i>(complete address)</i> | |
| Selected heat <i>(Stockholm or Gothenburg)</i> | |

LIQUEURS MATTER

| Picture of the drink | Ingredients | Quantity (in ML) |
|---|-------------|------------------|
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| Homemade ingredient recipe <i>(if applicable)</i> | | |
| The Art of Balance related story | | |
| Method | | |
| Glassware | | |
| Ice type | | |
| Garnish | | |

DEPUIS 1885

GIFFARD
FRANCE