

ROCK  
TALL

*Selection by*



# SUMMER POMEGRANATE

with Malpighi Pomegranate Dressing



# FIG, THE GIN SOUR

with Malpighi Fig Dressing



# APPLE DRINK

with Malpighi Apple Dressing



# ORANGE FASHION

with Malpighi Orange Dressing



**Four unusual and original cocktails**, created by the incredible mastery of the **chefs of IFSE, the School of Haute Cuisine**, with some products from the **Malpighi Flavored Dressings**.

The products of the **Malpighi Collection** can be used raw, just a few drops are enough, they do not cover the flavors they accompany but enhance them.

**From traditional dishes to fusion ones**, up to the incredible world of **Cocktails**: try the Malpighi Collection to create **surprising combinations of taste** that involve every sense and inspire **new culinary experiments**.

All recipes are **easy to make at home**, using the seasonal ingredients suggested.



# Summer Pomegranate

## Ingredients

- 80 ml pomegranate juice
- 25 ml “Aceto Balsamico di Modena IGP” and pomegranate dressing
- 1 teaspoon honey
- juice of half a lime
- 30/40 fresh pomegranate seeds
- tonic top up

Ice: collins spears (rectangular ice block).

Glass: tall tumbler.

Garnish: pomegranate coral wafer, fresh mint.

## Preparation:

Pour the pomegranate juice, the “Aceto Balsamico di Modena IGP” and pomegranate dressing, the honey and the lime juice into the mixing glass, mixing thoroughly. Then add the fresh pomegranate seeds. Transfer the mixture into a tall tumbler already filled with ice, then add the tonic water until the glass is full. Finally, decorate with a coral wafer and a few mint leaves.



# Fig, the gin sour

## Ingredients

- 50 ml gin
- 25 ml “Aceto balsamico di Modena IGP” and fig dressing
- juice of half a lime
- 1 fresh fig
- 2 fresh blackberries
- 4 tablespoons egg white

Ice: standard ice cubes.

Glass: low tumbler.

Garnish: dried fig.

## Preparation:

Cut the figs into quarters and place them in a mixing glass together with the whole blackberries. Add the “Aceto Balsamico di Modena IGP” and fig dressing and gently crush everything with a pestle. Then add the gin, lime juice and egg white. Shake for 1 minute without ice, then add ice and continue shaking for another 20 seconds. Strain the contents of the shaker and pour into a low tumbler filled with ice. Complete with the decoration.







# Apple Drink

## Ingredients

- 50 ml vodka
- 25 ml white vermouth
- 20 ml Apple dressing
- 15 ml cointreau

Ice: standard ice cubes.

Glass: martini glass.

Garnish: red apple and mint flower.

## Preparation:

In the mixing glass, add the ice and the white vermouth. Mix well, then discard the vermouth. Add the vodka, the apple dressing and the Cointreau, stirring to cool everything. Pour the contents into a Martini glass previously chilled with ice. Complete with the garnish and the cocktail is ready.





# Orange Fashion

## Ingredients

- 45 ml bourbon
- 20 ml Orange dressing
- 2 tsp sugar

Ice: Ice ball.

Glass: Cognac.

Decoration: Mixed seed wafer, Balsamic Vinegar of Modena "Gold", Pearls with Balsamic Vinegar of Modena, dried flowers.

## Preparation:

Place 2 teaspoons of sugar into the glass and the orange dressing, stir until the sugar is completely dissolved, then add 30 ml of bourbon and the ice sphere and stir to bring to temperature, then add the remaining 15 ml of bourbon. Decorate the wafer as desired and place it on the rim of the glass.





ARANCIA  
Orange



100 ml

ACETO BALSAMICO DI MODENA  
IGP E FICHI  
Balsamic Vinegar of  
Modena and figs



100 ml

MELA  
Apple



100 ml

TARTUFO BIANCO  
White Truffle



100 ml

## OUR FLAVOURED DRESSINGS

ACETO BALSAMICO DI MODENA IGP  
E TARTUFO NERO  
Balsamic Vinegar of Modena and  
Black Truffle



100 ml

DATTERO  
Date



100 ml

ACETO BALSAMICO DI MODENA IGP  
E MELOGRANO  
Balsamic Vinegar of Modena and  
Pomegranate



100 ml

ACETAIA



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MODENA ITALY

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