

# Les Fruits Tripartit

Three cocktails designed by Jordi Agusti-Panareda for Francis Maupin

## In Jordi's words:

These three cocktails include both international ingredients (three of the main clear spirits in the world), as well as ingredients originating from all the continents (e.g. hibiscus, so popular in African drinks, ginger in Asian beverages, etc.) but also locally grown ones (they all will have ingredients grown in Geneva - on my terrace actually). Finally, the three fruits are those found in season at the time of the ILC - and you can play with the idea of the fruits of tripartism, as the ILO institutional potential that Francis' keynote speech suggests reassessing.



## Cérise

- 3 fresh cherries
- 1.5 oz vodka infused with sichuan and cayenne peppers (Geneva homegrown)
- 0.75 oz simple syrup
- 0.75 oz lime/lemon juice
- 1 drop of estragon essential oil diluted
- egg white (optional)
- shake, strain and serve with fresh estragon and freshly ground sichuan pepper as garnish



## Myrtille

- 6 fresh blueberries
- 1.5 ounces of gin infused with lemon verbena (Geneva homegrown)
- 0.75 ounces of lemon juice
- 0.75 ounces of simple syrup
- 2 white peppercorns
- shake, strain and serve with a blueberry and thin lemon wheel garnish



## Fraise

- 2 fresh strawberries
- 1.5 oz of rum infused with hibiscus (Geneva homegrown)
- lump of fresh organic ginger
- 0.75 lemon-lime juice
- 0.75 simple syrup
- a dash balsamic reduction
- shake, pour and garnish with hibiscus or rose petals and a slice of ginger

