



# CALVADOS STORIES 2020

TERROIR CULTURE COCKTAILS



CALVADOS STORIES is a Calvados awareness programme that combines the organization of workshops and discovery tours in distilleries, as well as an international Calvados-based cocktail competition. This event is hosted by the interprofessional association of cider-based controlled appellations (IDAC), in collaboration with Michèle Fréné Conseil agenc and the kind support of the ABN, Norman Bartender Association.

The next edition will be held in the city of Deauville, Normandy from May 17 to 19, 2020.

Calvados Stories will be implemented across twelve countries, in two steps:

- . a pre-selection round organized in each country (in Switzerland 24.2.2020)
- . the international final in Normandy

## **Swiss Preselection Calvados Stories 2020**

24th of february 2020, 13:00

**SKY LOUNGE**, *General-Guisan-Strasse 6, 6300 Zug / uptown-gastro.ch*

**Open for two categories:**

< **Professional bartenders (SBU active member)**

< **Student (All bartenders working in Switzerland)**

Are allowed: all types of Calvados, all types of spirits

. Calvados shall stay the STAR and main alcohol of the composition.

. Recipes must include a minimum of 3 cl Calvados.

. Homemade concoctions (infusions, macerations...) are allowed.

. Hot recipes are excluded.

. Short drink between 7 and 9 cl - Long drink between 12 and 19 cl.

. Blowtorches are not allowed for security reasons.

. Each candidate will prepare his/her cocktail for 4 glasses within the time limit of 7 minutes, (argument not included).

**Alle ingredients must be products of SBU sponsors**, as well the base spirits used for homemade macerations and infusions.

To be judged: Presentation, execution skills and argument, as well as the visual aspect and taste of the cocktail.

Each candidate will orally introduce his/her cocktail (in french or english language) and develop the best argument possible to « sell and value » his/her recipe to the jury, the same way he would convince a customer to order it in a bar.

This oral presentation will be of maximum 2 minutes.

All ingredients/ garnishes/ glasses must be brought by the candidates.

Deadline for the recipes : 18.2.2020, to be sent to **kathrin.leisi@barkeeper-union.ch**