



BEST RECIPES TROFEO TICINO 2022 (referring to tasting jury results)

BEST COCKTAIL classic spontaneous competition

Ciro Mattera, Il Fermento, Andermatt

REGENERATION SPA

- 1,5 cl Orange Berry Gin Swiss House (Lakeside Valley)
- 1,5 cl Genuine 0% (Lateltin)
- 1 cl Mango Syrup Monin (Lateltin)
- 5 cl Cranberry Juice Ocean Spray (Schlör)
- 2 cl Bitter Lemon Schweppes (Feldschlösschen)

2. Tasting Ranking classic spontaneous competition

May Engler, Di Alt Apotheke, Andermatt

LA DOLCE VITA

- 1,5 cl Orange Berry Gin Swiss House (Lakeside Valley)
- 1,5 cl Amicero Aperitif (Goba)
- 0,5 cl Monin Paragon Timur Berry (Lateltin)
- 0,5 cl Cinnamon Syrup Monin (Lateltin)
- 4 cl Pineapple Juice Michel (Rivella)
- 2 cl Maracuja Juice Rauch (Feldschlösschen)

3. Tasting Ranking classic spontaneous competition

Matteo Bignami, Ceresiana Cafe, Lugano

ELEGANCE

- 1,5 cl Lychee Liqueur Cartron (Charles Hofer SA)
- 3,5 cl Ceder's Rose (Pernod Ricard)
- 0,5 cl Monin Paragon Timur Berry (Lateltin)
- 2 cl Cranberry Juice Michel (Rivella)

BEST COCKTAIL in Flair Competition

John Marquez, Zeughausbar, Uster

FRESH FIRE

- 4 cl Havana Club Especial (Pernod Ricard)
- 2 cl Apple Liqueur (Lateltin)
- 4 cl Apple Juice
- 1,5 cl Homemade Ginger Sour Mix