



Estate di Quarantatré: *Summer of 43* Cocktail

by Mixologist **Joniel Paesch**
of **Ricardo's Restaurant & Bar**

Joniel Paesch's favorite cocktail is an old fashioned—specifically made with Jack Daniel's.

So when deciding on a cocktail from *Ricardo's Restaurant & Bar* to feature, Paesch chose to create a recipe from scratch based on the traditional old fashioned recipe mixed with a few Aruban flavors. "It's smokey and refreshing," Paesch says about his recipe. "With a little bit of Aruba sweetness."

The cocktail definitely isn't as sweet as the famed Aruba Ariba (vodka, white rum, Grand Marnier, crème de banana, fruit punch) but it does boast subtle notes of passion fruit, peach, and vanilla mixed with the citrus, botanic, sweet, and floral flavor profile of Licor 43. The garnishes—dehydrated orange slices and fresh peach—are prepared in-house. The bartenders dehydrate a variety of fresh fruits to add a touch of personality to their specialty drinks.

Paesch and the team experiment with bold flavors and fresh ingredients to create their cocktails—most notably fragrant herbs from the restaurant's fresh herb garden. Each of their cocktail creations help set the tone for *Ricardo's* happy hours (three times daily) and breezy nights by the ocean.

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Summer of 43**

MAKES 1 COCKTAIL

INGREDIENTS

- ½ oz **Licor 43**
- 1 ½ oz **Jack Daniel's**
- ¼ oz **peach schnapps**
- ¼ oz **passion fruit juice**
- ¼ oz **fresh lime juice**
- ¼ oz **vanilla simple syrup**
- Peach slices**
- Fresh and dehydrated orange slices**

INSTRUCTIONS

1. In a cocktail shaker, add ice, Licor 43, Jack Daniel's, peach schnapps, passion fruit juice, lime juice, and vanilla simple syrup.
2. Stir until combined.
3. Strain the cocktail into an old-fashioned glass with fresh ice.
4. Garnish with a slice of peach and a dehydrated orange slice on a skewer and a fresh orange slice in the cocktail.
5. Optional: add dried apple-wood and rosemary to a smoking gun. Cover the cocktail with a cloche and fill with smoke.



Photography: Kenneth Thijsen

Home-made Vanilla Simple Syrup

INGREDIENTS

- 1 cup **water** 1 cup **sugar**
- 2 tsp **pure vanilla bean paste** or **vanilla extract**

INSTRUCTIONS

1. In a medium saucepan, mix sugar and water.
2. Cook over medium heat until mixture comes to a boil (the sugar should be completely dissolved).
3. Remove mixture from heat and add vanilla. Let cool.
4. If prepared in advance, mixture can be stored in the fridge in an airtight container for up to a month.