ALCOHOLIC BEVERAGES

OTHER SPIRITS
OTHER SPIRITS

Session Objectives-

After completion one would be able to recall what are the various other different types spirits, how they are made, etc.
CONTENTS

- ABSINTHE
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- SLIVOVITZ
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- GRAPPA
- CALVADOS
- OUZO
OTHER SPIRITS

Absinthe Original

Linie Aquavit
OTHER SPIRITS

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OTHER SPIRITS

GRAPPA

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OTHER SPIRITS

CALVADOS

OUZO

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ARRACK

- **Arrack** is an alcoholic beverage that is distilled mainly in South Asia and South East Asia from fermented fruit, grain sugarcane, or the sap of coconut palms.
The word itself is derived from the Arabic word arak (عرق ‘araq), which means "sweat" or "strong liquor" (and in the Middle East is usually made from grapes).
ARRACK

- Milky sap is taken from the flowers of coconut palm trees before the flowers bloom.
- The sap is fermented to a mild alcoholic drink called "tuak", “toddy” or “palm wine,” which is then distilled in vats made of wood.
ARRACK

- The end product is a spirit whose taste is usually described as “somewhere between whiskey and rum.”

- It is generally distilled to between 33% and 50% alcohol by volume (66 to 100° proof)
ARRACK

- Coconut arrack is traditionally drunk either straight or with water, but it is also taken with ginger ale, cola, soda water, and in cocktails.
BRANDS OF ARRACK

- V.S.O.A. ("Very Special Old Arrack")
- Old Reserve
- Extra Special
- Double Distilled
- Blue Label
AQUAVIT OR AKVAVIT

- Aquavit is an important part of Scandinavian drinking culture.
- It is often drunk during a formal procedure called "drinking snaps".
AQUAVIT OR AKVAVIT

- Like vodka, is distilled from either grain or potatoes after making a mash from them.

- It is then flavored with herbs, spices, and fruit oils such as caraway seeds, cardamom, cumin anise, lemon or orange peel, or fennel. Dill and "grains of paradise" are also used.
SLIVOVITZ OR SLIWOWITZ

- It is a distilled beverage made from Damson plums
- It is frequently called plum brandy and, in the Balkans, is part of the category of drinks called Rakia
SLIVOVTIZ OR SLIWOWITZ

- The word Slivovitz derives from the Serbo-Croatian -Slavic "šljivovica" from "šljiva"-plum
- Produced in the Balkans, Bosnia, Croatia, Serbia, Moravia, Hungary or Bulgaria
In the manufacturing process, the plums and a liberal proportion of the ground kernels are first crushed and pressed, then starch and sugar are added to the juice and the mixture is allowed to ferment.
Distillation gives the crude product, and clarifying processes complete the liqueur, but aging is required to develop its finer qualities.
ABSINTHE

- Absinthe originated in the canton of Neuchâtel in Switzerland in late 19th century

- Absinthe is historically described as a distilled, highly alcoholic beverage (45–74% ABV)
ABSINTHE

- It is an anise-flavoured spirit derived from herbs, including the flowers and leaves of the herb *Artemisia absinthium*, commonly referred to as "grande wormwood"
Absinthe traditionally has a natural green colour but can also be colorless.

It is commonly referred to in historical literature as "la fée verte" (the Green Fairy).
Sometimes mistakenly called a liqueur, absinthe is not bottled with added sugar and is therefore classified as a spirit.
ABSINTHE

- Sometimes mistakenly called a liqueur, absinthe is not bottled with added sugar and is therefore classified as a spirit.
Calvados is distilled from specially grown and selected apples.

The apples used are either sweet (such as the Rouge Duret variety), or tart (such as the Rambault variety).
The fruit is picked (usually by hand) and pressed into a juice that is fermented into a cider.

It is then distilled into eau de vie.

After two years aging in oak casks, it can be sold as Calvados.
CALVADOS

- The longer it is aged, the smoother the drink becomes
- Usually the maturation goes on for several years
CALVADOS

- Pot still process gives the spirit complexity and renders it suitable for longer use and
- Patent still gives calvados a fresh and clean apple flavor but with less complexity
GRAPPA

- Grappa is a fragrant grape-based pomace brandy of between 38% and 80% alcohol by volume), of Italian origin.

- Literally "grape stalk", most grappa is made by distilling pomace, grape residue (mainly the skins, but also stems and seeds) left over from winemaking after pressing.
FENNY OR FENI

- **Fenny** is a Goan liquor made from either coconut or the juice of the cashew apple and fenny.

- The popular brands of fenny are 'Cashyo', 'Reals', and 'Big Boss'.
FENNY OR FENI

- Goa has registered for a geographical indicator that would allow it to claim the sole right to term drink created in the region as fenny or 'Goan Cashew Feni'
TYPES OF FENI

- Coconut fenny - This type of fenny is made from the sap of the coconut palm
- Cashew fenny - This fenny is made from the fermented juice of cashew fruit, is also called caju fenny
MANUFACTURING OF FENI

- The cashew apples are manually crushed in a rock on the hill which is carved or shaped like a basin with an outlet for the juice to flow down, called a coimbi.
The juice is collected in a huge earthen pot called a Kodem, which is buried in the ground.

The juice is then distilled in earthen or copper pots.
The Urrac is the product of first distillation
It is light and can be consumed neat
The Cazulo is the product of second distillation
It is moderately strong
Fenny is the product of the third distillation
High-grade fenny is 42% alcohol by volume
Fenny is often used in cocktails
Three common mixers are Coca-Cola, tonic water and lemonade, but it can also be enjoyed on its own on the rocks, or with a slice of lime.
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THANK YOU

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