

Ultimate



62nd IBA CONGRESS

PRAGUE, CZECH REPUBLIC, AUGUST 16TH - 22TH 2013

WORLD COCKTAIL CHAMPIONSHIP

This year the IBA Classic Cocktail and Flair championships took place in Prague, Czech Republic. Over 500 delegates attended the 62nd IBA Congress to support the 61 countries represented in the competition. The number of spectators has broken all records with over 1000 people attending the Flairtending Championship final!

And as the results were announced, everybody was pleasantly surprised by the ladies' performance: they won 4 gold medals out of 6.

Congratulations to all the winners!

As always, MONIN is supporting the IBA champions, winning 13 medals out of 18, and of 4 gold medals, including the Cocktail of the Year!

FLAIR



GOLD MEDAL

Marek Postuszny

POLAND



GREEN PEACE

Ingredients

1.5 cl MONIN Tarragon syrup
1 cl MONIN Kiwi syrup
4 cl Bacardi Superior
1.5 cl Midori
2 cl fresh lime juice

Method: Shake

Garnish: Orange, radish & tarragon



SILVER MEDAL

Vaclav Abraham

CZECH REPUBLIC



PRAGUE SUMMER SENSATION

Ingredients

1 cl Le Fruit de MONIN Strawberry
4 cl Havana Club Anejo 3 Anos
1.5 cl Licor 43
3 cl Caribos Pure fruit Juice Apple
2 cl fresh lemon juice

Method: Shake

Garnish: Lemon, passion fruit, strawberry, mint & dried chilly thread



BRONZE MEDAL

Mihaylov Lihomir

BULGARIA



RED CANAPE

Ingredients

1 cl MONIN Pear syrup
1 bar spoon MONIN Basil syrup
2 cl Servova Vodka
2 cl De Kuyper Passion Fruit
5 cl Caribos Fruit Drink Watermelon
2 cl Finest Call Raspberry Puree

Method: Blend

Garnish: Apple, Beetroot & carrot

What's IBA?

The IBA is the sole International Association gathering the best bartenders from all over the world. It is open to all independent National Bartenders Guilds whose members are cocktail experts from 61 countries. Each year, national champions are competing for the title of "Cocktail of the year" both in Classic and Flair categories at the WCC (World Cocktail Championship).

MONIN[®]

— ULTIMATE TASTE —
— ULTIMATE CREATIVITY —

BEFORE DINNER

 **BRONZE MEDAL**
Kristo Lomingas
ESTONIA



TEAR CATCHER

Ingredients
1 bar spoon MONIN White Chocolate syrup
3 cl Bombay Sapphire
2 cl Bohemia Sekt Chardonnay Brut
1.5 cl Finest Call Sour Apple Mix
1 bar spoon Giffard Amaretto

Method: Shake

Garnish: White radish, thyme & vanilla pod

SPARKLING COCKTAIL

 **GOLD MEDAL**
Greta Grönholm
FINLAND



COCKTAIL OF THE YEAR

MY GREEN SUMMER

Ingredients
1 bar spoon MONIN Cucumber syrup
10 cl Martini Prosecco DOC
2 cl Grey Goose La Poire
2 cl Routin 1883 Green Apple
3 bar spoons Routin 1883 Fruit de la Passion
1 bar spoon Finest Call lime juice

Method: Mixing Glass

Garnish: Apple, lemon, cucumber & lily grass

 **SILVER MEDAL**
Guomundur Sgruggsson
ICELAND



LITTLE FLY

Ingredients
0.5 cl MONIN Raspberry syrup
13 cl Bohemia Sekt Prestige Demi Sec
2 cl Bombay Sapphire
2 cl De Kuyper Amaretto
1 cl De Kuyper Raspberry

Method: Shake

Garnish: Golden berry, orange, pineapple leaf & clove

 **BRONZE MEDAL**
Piotr Szczypta
POLAND



ROSE ME

Ingredients
2 cl MONIN Lychee liqueur
2 cl MONIN Rose syrup
1 dash MONIN Grenadine syrup
9 cl Mar de Frades Brut Nature
1 cl Force 53 VSOP Fine Champagne
1 cl fresh ginger juice

Method: Shake

Garnish: Orange, turnip, chilli, bamboo leaf & bison grass

LONG DRINK



GOLD MEDAL

Panagiotis Gkovastos

GREECE



SKYFALL2

2 cl MONIN Pink Grapefruit syrup

4 cl Grey Goose La Poire

3 cl Giffard Pamp'l' Hibiscus

4 cl Finest Call Passion Fruit Puree

3 cl fresh lime juice

3 cl Perrier

Method: Mixing Glass

Garnish: Blueberry, cranberry, grapefruit, passion fruit, pineapple leaf, carrot, turnip, chilli pepper & mint



SILVER MEDAL

Stephanie Sieber

AUSTRIA



RUMARETTO NERO

Ingredients

2 cl MONIN Coconut liqueur

2 cl MONIN Sangria Mix syrup

2.5 cl Bacardi Carta Oro

1.5 cl De Kuyper Amaretto

10 cl Caraïbos Cherry Nectar

Method: Mixing Glass

Garnish: Orange, blackberry, courgette & gold dust edible



BRONZE MEDAL

Teng Chi-Chu

TAIWAN



SUNNY SPARKLING

Ingredients

3 cl Le Fruit de MONIN Passion fruit

3 cl Grey Goose Le Citron

3 cl De Kuyper Anisette

9 cl Perrier

1 cl fresh lemon juice

Method: Shake

Garnish: Lemon and orange

AFTER DINNER



GOLD MEDAL

Irina Stefanidi

CYPRUS



TEMPTATION

Ingredients

1.5 cl MONIN Raspberry liqueur

1.5 cl MONIN Chocolate Cookie syrup

1.5 cl MONIN Hibiscus syrup

3 cl De Kuyper Triple Sec

4 cl Caraïbos Red Cranberry Nectar

0.5 cl fresh lime juice

Method: Shake

Garnish: Green apple, lime, strawberry & mint



SILVER MEDAL

Tudor Alexandru Valentin

ROMANIA



FABRIZIO

Ingredients

3 cl MONIN Lychee liqueur

3 cl Finest Call Premium Juice Lemon Sour

2 cl Fabbri 1905 Orgeat Zero

2 cl Caraïbos Pear Nectar

2 cl Caraïbos Red Cranberry Nectar

Method: Shake

Garnish: Pineapple, strawberry & cloves



BRONZE MEDAL

Martin Vogeltanz

CZECH REPUBLIC



PRAGUE SPRING

Ingredients

1 cl MONIN Chocolate Cookie syrup

2 cl Grand Marnier Cordon Rouge

1.5 cl Grey Goose La Poire

1.5 cl Peachtree

2 cl Caraïbos Lychee Nectar

2 cl Cream

Method: Shake

Garnish: Orange, golden berry, chocolate & silver pearls

Ultimate

CREATIVITY



OLIVIER MONIN WITH GOLD MEDAL WINNERS!

With 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 on trend flavours to choose from, offering bartenders unlimited taste and beverage creativity. With MONIN, the flavour possibilities are endless. For beverage inspiration, visit www.monin.com for hundreds of great tasting ideas.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY