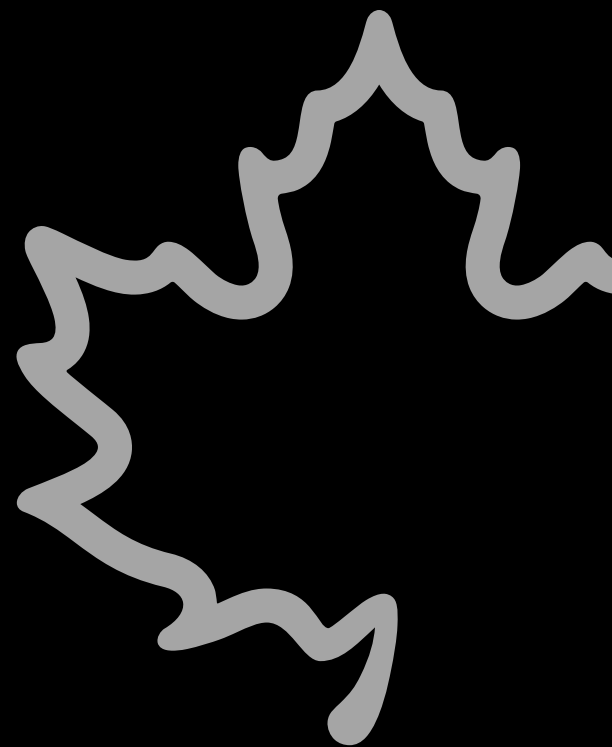


MAPLE 401

Maple in Mixology





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This textbook has been prepared for the use of students and instructors in hospitality courses, chefs, and those involved in the hotel, restaurant and institutional (HRI) sector.

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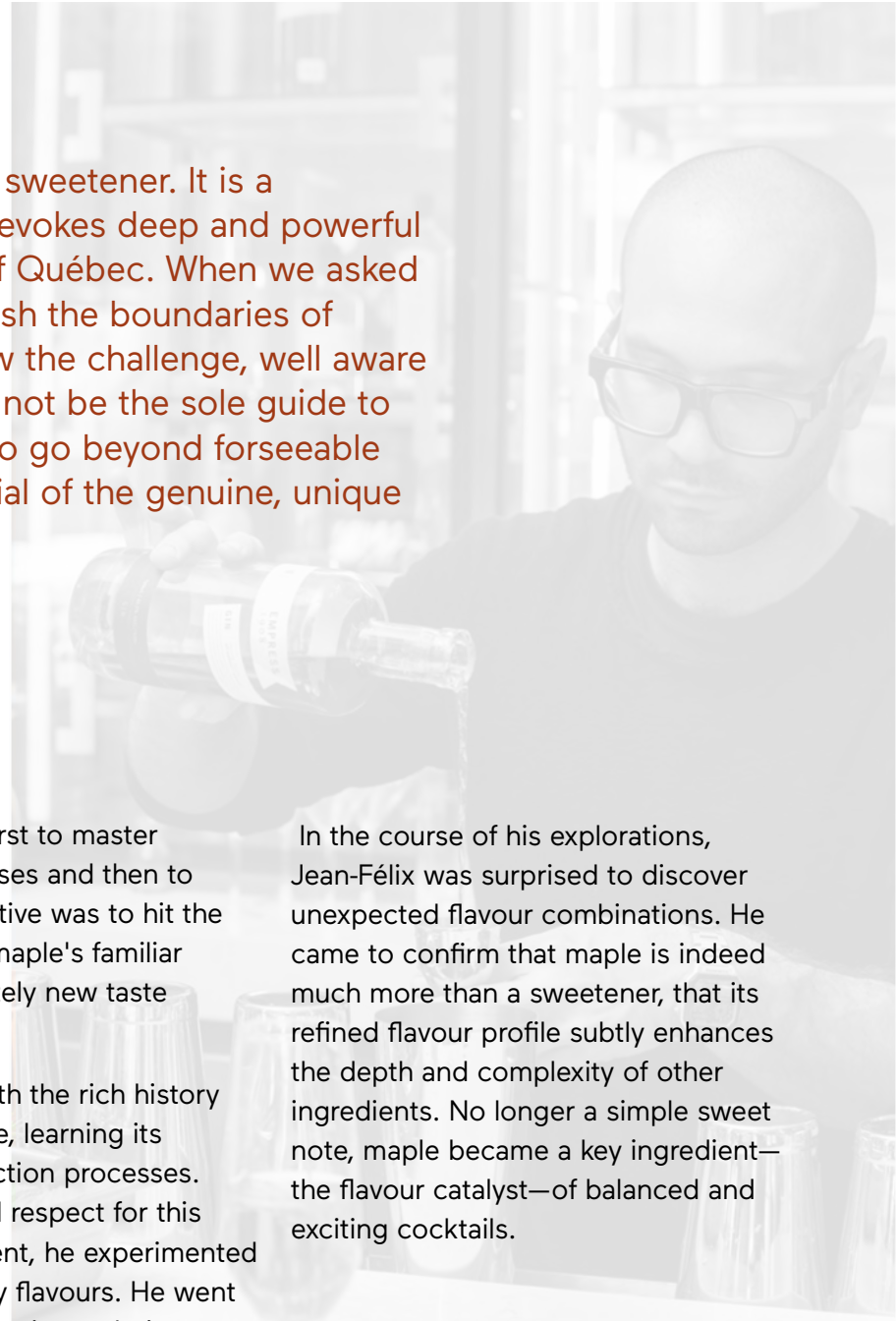
INTRODUCTION

In mixology, maple is more than just a sweetener. It is a Canadian emblem, with a flavour that evokes deep and powerful memories, especially for the people of Québec. When we asked mixologist Jean- Félix Desfossés to push the boundaries of maple in mixology, he immediately saw the challenge, well aware that its characteristic sweetness must not be the sole guide to his explorations. He was determined to go beyond foreseeable horizons and discover the true potential of the genuine, unique flavour of maple.

His approach was first to master its more common uses and then to innovate. The objective was to hit the perfect balance of maple's familiar flavour and completely new taste experiences.

Jean-Félix began with the rich history and culture of maple, learning its varieties and production processes. Gaining a newfound respect for this exceptional ingredient, he experimented with complementary flavours. He went on to research innovative techniques such as fermentation and extraction that could embolden its flavour and contribute a new dimension to the field of mixology.

In the course of his explorations, Jean-Félix was surprised to discover unexpected flavour combinations. He came to confirm that maple is indeed much more than a sweetener, that its refined flavour profile subtly enhances the depth and complexity of other ingredients. No longer a simple sweet note, maple became a key ingredient—the flavour catalyst—of balanced and exciting cocktails.



GLOSSARY/TERMINOLOGY

Mixology is an art that is at once simple and complex. Before you can set about mixing fabulous cocktails, you must possess a thorough understanding of the fundamentals or, as Jean-Félix says, know where you are so that you can get where you're going. As, for instance, sauces are to a chef, classic cocktails are the cornerstones and points of reference to a mixologist, the source of inspiration for innovation. So we begin with the technical essentials of the discipline in Jean-Félix's glossary of terms used in this book.

Shake

The mixologist shakes the ingredients of a cocktail, simultaneously chilling, diluting, and emulsifying them. The implement of choice is an ice-filled cocktail shaker, usually made of metal to promote quicker cold transfer.

Stir

Like shaking, stirring a cocktail is intended to cool, dilute, and blend the ingredients of a cocktail. Generally, it is called for when the ingredients mix easily, not requiring the force of shaking to produce a homogeneous liquid. Stirring is done with a spoon in a mixing glass with ice.

Brix

Brix is a unit of measurement for the sugar content in a solution. In mixology, knowing and controlling the sweetness of a cocktail is crucial to hitting the right balance of flavours and textures.

Distillation

Distillation is the process of separating volatile substances from a liquid mixture. It is fundamental to the production of alcoholic beverages, extracting and concentrating the desired flavours and compounds. It's essential to high-quality spirits, although non-alcoholic liquids can also be processed this way. Distillation also has the effect of boosting alcohol content. For instance, a wine with an alcohol content of 10% can be distilled into a spirit with 40% alcohol content.

Emulsification

This is a chemical process used for mixing ingredients that do not mix well naturally, such as liquids of different densities. For example, emulsification of a thick syrup and thin alcohol is routinely accomplished but the mixologist must shake them to achieve homogeneity. More difficult combinations require the addition of emulsifiers like pectin, acacia powder, and xanthan gum to produce the desired final texture.

Fermentation

Fermentation is a bio-chemical process in which yeast or bacteria convert sugars into alcohol and carbon dioxide. Used in the production of many spirits and other beverages, it plays an essential role in the development of flavour and complexity in cocktails.

If fermentation is interrupted, it can produce a naturally carbonated liquid without alcohol content.

Spirits

Alcoholic beverages obtained through distillation are known as spirits. They include whiskey, vodka, rum, gin, tequila, acerum, and many others. They are usually the central basis of a cocktail, chosen to contribute distinctive flavour, complexity, and character.

Infusion

Infusion involves the maceration of a substance in a liquid, thereby extracting its principal flavours and compounds. The liquid, called the solvent, can range from neutral (water) to powerful (alcohol). In mixology, herb, spice, fruit, or other aromatic infusions are used to add desired flavours to cocktails.

pH

pH is a measure of a solution's acidity or alkalinity. Mixologists must understand this concept to balance the flavours of their creations. The lower the pH level of a substance, the more acidic it is. Lime juice, for example, has a pH of about 2, while water's pH level is 7. Adjusting pH can have a significant impact on the taste perception, stability, and presentation of a cocktail.

Simple Syrup

This is the mixologist's standard sweetener. It is also known as 1:1 syrup because it is made from equal parts of sugar and water. The Brix level of simple syrup is roughly 50.

Rich Syrup

Also known as 2:1 syrup, this is made from the dilution of two parts sugar to one part water. Its Brix level is about 66. Rich syrup is a bit rarer in mixological use but important enough to be included in our glossary.



Jean-Félix says, ***"Mixology is liquid cooking. And balance matters, finding a balance of flavours between liquids, such as the acidity of a juice and the sweetness of a syrup."***

That's why it's useful to know the sugar content of the syrup, the pH of the juice, as well as the volume density of our ingredients."

Below is his reference table for some of the most commonly used ingredients.

Maple Syrup	1 ml = 1.3 g
Simple Syrup (50° Brix)	1 ml = 1.2 g
Citrus Juice	1 ml = 1 g
Fruit Juice	1 ml = 1 g
Almond Milk	1 ml = 1 g
Water	1 ml = 1 g

THE RANGE OF MAPLE PRODUCTS

The sap of the maple tree is made into a myriad of products. Yes, there's more to maple than what is found on the table at the sugar shack. But they all have that familiar great taste. The following maple products will be used in this textbook.

Maple Syrup



There are four distinct categories (4 grades) of maple syrup.

	Grade	Description
	Golden, Delicate Taste	This maple syrup is generally made from sap harvested at the very beginning of the sugaring season. It is characterized by a light golden colour and sweet, delicate taste.
	Amber, Rich Taste	Pure and rich in flavour, you will recognize this maple syrup on sight for its magnificent amber hue.
	Dark, Robust Taste	This maple syrup has a more pronounced flavour.
	Very Dark, Strong Taste	This grade of maple syrup comes from sap harvested at season's end. Its flavour is distinctively rich and pronounced.

The range of colours and flavour intensities (from golden and delicate to very dark and strong) correlates directly to the time period in spring when the sap is collected. Nevertheless, the sugar content of all syrup grades remains relatively similar. **They all have a Brix level of approximately 66, the same as rich syrup (see Glossary).** Bear this in mind when using maple syrup and seeking the desired balance in your drinks. Even more importantly, remember that, when switching out sugar for maple syrup in recipes, their sugar content is quite different so you will need to modify quantities.

While sugar content is the same, there are notable flavour differences across the range of syrup types. The Maillard reaction is more pronounced in darker syrups so their flavours are richer and more intense, with woody and caramelized notes, in contrast to the subtle aspects of lighter syrups. But make no mistake: every grade of maple syrup has its mixological applications.

Simply put, when you are being careful not to overpower light flavours, use a golden maple syrup with delicate taste. When you want the maple flavour to stand out, choose a darker syrup.

Maple Sugar








Maple sugar is made by fully evaporating maple syrup and crystallizing it to a solid. Its sugar content is virtually identical to that of ordinary refined sugar. The difference comes from the prolonged "cooking" of the sap, which lends it flavour nuances similar to those found in very dark maple syrup.

In the course of his explorations, Jean-Félix found that the use of sugar is indispensable to certain applications. In mixology, it is common practice to make syrups by dissolving sugar in liquid, usually water. **To make a rich syrup with maple sugar, simply dissolve it at a ratio of 2 parts sugar to 1 part water.**

One may use a substance other than water such as, for instance, almond milk to flavour an orgeat syrup. If you sweeten it with liquid maple syrup, you will need a much smaller quantity of almond milk to obtain the correct sugar-to-liquid ratio. This in turn results in a less aromatic orgeat syrup. That is why in this case, as in others, it's preferable to use maple sugar.

The conclusion is that maple sugar should be used in certain cases. Maple syrup is the appropriate choice when making a water-based syrup but maple sugar is the better choice when the dissolving liquid is something other than water because it helps to retain that liquid's flavours.

Rich Syrup	 2 parts white sugar	+	 1 part water	=	Rich Syrup 66° Brix
Rich Maple Syrup	 2 parts maple sugar	+	 1 part water	=	Rich Maple Syrup 66° Brix
Maple Syrup	 1 part			=	66° Brix

Maple Water



This is a remarkable product that should not be overlooked. Despite its very low sugar content, this small amount of residual sugar from the tree has a delicate flavour that is lightly sweet, making it a fascinating addition to the mixologist's bar. Use it instead of plain water in a flavoured syrup, ginger beer, or even to make ice. It's subtle but perceptible. The light natural sweetness lends a pleasant, delicate dimension to cocktails for a specially refined, unique taste experience.

You should also try sparkling maple water in your fizzy cocktails. It brings that delicate maple flavour and a lively effervescence. Sparkling maple water is a versatile ingredient that just may become your secret weapon.

Maple Beer



Maple's unique flavour lends itself well to beer. Adding maple syrup to the brewing process imparts sweet, woody notes for a distinctive and pleasing taste experience.

Jean-Félix identifies two approaches for the use of maple beer in mixed drinks. The first, and most natural, is to lengthen a cocktail, as you would with sparkling water in a mojito or prosecco in a spritzer. Maple beer provides an interesting flavour complexity along with the desired fizz.

The other way is to reduce your maple beer to syrup. This concentrates its flavours and produces a mild bitterness and aromatic notes that arise only through the technique described here.

Choose a darker maple beer for its deep flavours. Slowly heat in a heavy-bottomed saucepan, stirring regularly, until the volume is reduced by 50-75%. Take care to avoid boiling, as this will alter the flavours. The alcohol must be allowed to evaporate slowly without burning the other components.

To check whether the beer is sufficiently reduced, put a small amount on a cold plate. If it displays a syrupy texture, it's ready. If not, continue to reduce until the appropriate consistency is achieved.

It is important to note that the syrup's alcohol content is lower than the beer it's made from. It retains a residual alcohol flavour along with the notes mentioned above but, with its very low sugar content, does not act as a sweetener when added to cocktails.

There is a short method for making a maple beer syrup. Slowly heat equal parts of maple beer and maple sugar, stirring constantly, until the sugar has completely dissolved. You should use a degassed beer because CO² will cause excessive foaming while heating.

Maple Wine (Acer)



Maple wine, also known as acer, is made by fermenting maple sap. Sparkling maple wine comes through a second fermentation. Flavour profiles range from light and sweet to fruity and complex.

Fermentation causes a significant transformation in the flavour of maple because its sugar content is consumed by the yeast to produce alcohol. This chemical process alters the raw material's molecules, eliminating (or at least diminishing) its sugars. As maple's typical taste is largely based on these sugars, you will find that fermentation results in a wine that is drier than expected. It also reveals aromatic notes that would otherwise be masked by sweetness.

Maple-Flavoured Spirits



Maple pairs wonderfully with certain spirits, most popularly whisky. Distillers add maple syrup to whisky to create maple whisky, an exceedingly pleasing flavour combination.

Technically, this is a blend and therefore a maple-flavoured product, not a maple product in the strictest sense. In fact, it is not possible to have a maple-flavoured spirit that contains no residual sugar.

Maple Spirits



Maple spirits (unlike maple whisky) are 100% maple. One such spirit is called Acerum*, made by distilling maple wine. As with beer, maple sap is fermented which modifies the nature of the maple considerably. Our taste buds perceive the difference.

After fermentation comes distillation, to boost the alcohol content and purify it. This also modifies the flavours or creates new ones.

Let's take cognac as a reference. It is distilled from grape wine but, taken separately, one would not confuse their flavours. That is the extent to which distillation alters the taste of the original. With Acerum, the sweetness essentially disappears, to reveal the woody subtleties of its Québec terroir.

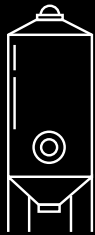
There are several types of Acerum. Of greatest interest to the mixologist is its age. Like rum, Acerum is either aged or unaged. Aging has two major effects. The first is colouring, which is entirely dependent on the time spent in the oak cask. If the Acerum is clear as water, it is unaged. The darker it is (generally speaking), the longer it has been aged.

Secondly, barrel aging is affected by the wood used and whether it is a first-use cask or one that has aged other spirits or wines. That may impart notes other than woodiness, such as vanilla, caramel, and ripe fruit.

Again, the longer the Acerum ages in the cask, the more dominant will be the flavours to which it is introduced.

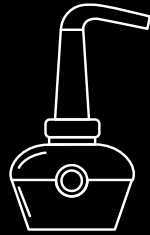
***A maple eau-de-vie (also known as brandy) may be called Acerum only if the distiller has obtained a licence in accordance with the certification requirements of the Union des Distillateurs de Spiriteux d'Érable (USDÉ) and registered with the Canadian Intellectual Property Office. The USDÉ certification mark designates alcoholic beverages made from maple sap or maple syrup have been produced according to its defined standards including the exclusive use of Québec maple sap, Québec maple concentrate, or Québec maple syrup as its raw material for fermentation, in addition to water, yeast, and fermentation additives. Use of this certification mark guarantees the product's authenticity, quality, and compliance with these standards.**

Steps in the Making of Acerum



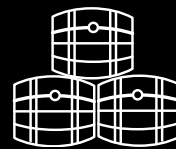
Fermentation

Yeast is used to convert Québec maple sap or maple syrup into alcohol.



Distillation

The fermented substance is transferred to a still for slow distillation. This produces Acerum, a delicate eau-de-vie with fruity notes.



Aging

Aging is done in oak casks, lending the Acerum its texture and complexity.



Finishing

After distillation, only water may be used for dilution. Acerum is a noble spirit with the fine aromas of distilled maple.

EXPERIMENTATIONS

Our mixologist began his exploration of maple by testing how it interacts with the most popular spirits. Jean-Félix wanted a good understanding of its utility and versatility. His in-depth and systematic analysis of maple's pairings with spirits in cocktails revealed tantalizing harmonies and potential synergies and sublimations.

SOUR SHOWDOWN



This experiment targets the sour cocktail, traditionally made with a spirit, an acidic agent, and sugar. As a constant, Jean-Félix employed only lemon for acidity, even though some spirits pair better with lime.

The typical recipe for a sour cocktail is 2 oz spirit, 1 oz lemon or lime juice, and 0.75 oz simple syrup. As maple syrup is essentially a "rich syrup," its amount was reduced accordingly.

This was the experimental framework for each cocktail.

2 oz alcohol

1 oz fresh lemon juice

0.5 oz maple syrup (preferably amber for its rich taste)

Please note that making your own syrup, either from maple sugar and water or diluted maple syrup, gives you control over Brix level so you can adjust your recipe amount.

Maple syrup's Brix level is roughly 66, about the same as rich syrup (two parts sugar, one part water) while the classic simple syrup is one part sugar, one part water (50 Brix).

This means the quantity of unmodified maple syrup needed for the proper sugar/acid balance is less than that with a simple syrup.

For cocktails with a sweet combination of syrup and liqueur, a "simple" type of syrup makes it easier to control the sugar balance. That's why it's pretty convenient to make your own simple syrup from either maple sugar dissolved in water or diluted maple syrup. The maple sugar syrup has a taste quite similar to a very dark, strong-tasting syrup.

Notes: Freshly-mixed 1:1 maple sugar syrup is cloudy. It will clear after standing for 24 hours.

You can also make simple syrup by diluting 70 ml maple syrup with 30 ml water. (It's even tastier if you use maple water.)

Our Sour Showdown was a captivating exploration of the pairing of maple with the range of base spirits. It revealed a certain flexibility by type of syrup used. The analytical approach led to a better understanding of the flavours, balances, and possibilities of maple in mixology.

BOURBON

This combination proved Aristotle's maxim that the whole exceeds the sum of its parts. Maple and bourbon joined in remarkable synergy, as each ingredient made its own unique contribution to a truly exquisite taste experience.

The bourbon, with its rich, complex aromatic profile, came out in full splendour, revealing notes of vanilla and caramel. Its distinctive characteristics impart a comforting warmth and depth to this sour.

At the same time, the lemon brought a subtle and pleasing acidic touch that balanced the bourbon's richness. It added a fresh, crisp dimension to each sip, a harmonious contrast to maple's natural sweetness.

This cocktail is a resounding success because of the way each ingredient contributes to its enjoyment. The caramel in the bourbon mingles gently with the subtle, natural sweetness of the maple while the lemon's acidity wakens the taste buds with a fresh pop. Not overbearing. Not frivolous. It's a case study in balance.

RYE WHISKY

Rye and maple consummate a marriage that's sugar and spice and nice and light. Made in heaven!

Rye whisky, by nature, is a complex and refreshing partner with a woody approach—not heavy-handed, mind you, but lively and vivacious. Maple envelops it all sweetly, making the relationship work in harmony.

And yes, there are three partners in this marriage which builds in the complexity. But none overpowers the others, all expressing themselves fully in a light, happy cocktail that achieves one of mixology's desired ends: balance.

"All in all, the rye-maple sour cocktail exceeded my expectations and actually outshines the pairing of maple and bourbon. The spicy woodiness of the rye combines with maple's natural sweetness for a taste experience that is subtle, fruity, and refreshing."

—Jean-Félix Desfossés

BLANCO TEQUILA

Maple pairs brilliantly with another base ingredient, this time agave, in harmonious and pleasing fashion.

Blanco tequila comes with its forthright freshness and vibrancy. The agave's bold botanicals unfold with intensity on the palate, adding the characteristic herbal tang that makes tequila so charming. It finds its match in maple, its bright flavours joining in a perfect balance, even a fusion, of two distinctive ingredients.

Maple is the lighter and less assertive of the pairing but has the last word because it appears in retronasal olfaction, at the end of the sip. This light finish complements the busy flavours of agave to ensure a fresh and balanced beverage.

Furthermore, the maple-agave combo bristles with creative potential. Try variations with accents of jalapeño or cilantro to build on the spicy and herbal dimensions.

Blanco tequila meets its match in maple for a sour that's interesting and enjoyable. The bang from the agave is balanced by the subtle sweetness of maple, which is outstanding for its lightness and simplicity. The mixologist will find it an easy reach to spicy-sweet or herbal variations.

REPOSADO TEQUILA

The flavour profile of this sour cocktail is altogether different from that of the blanco tequila, with its distinctive and compelling palette.

From the very first sip, fruity notes shine through, the apricot emerging at the outset with a sweet, juicy mouthfeel. Vanilla accents arrive with subtle harmony, then a slight camphorated nuance for another intriguing dimension in a complex whole.

These fruity flavours, rich and refined, are almost suggestive of the taste of cognac. It's an unusual combination and it produces a delicious cocktail of great finesse. Reposado ("rested") tequila has been aged in oak casks to develop its unique flavours and these are fully revealed in woody and spicy notes that blend beautifully with the subtle sweetness of maple.

Fascinating, really, to contemplate how these two ingredients, each with their own unique characteristics, complement and enrich one another. Maple harmonizes with the reposado's depth and intensity to create a delicious balance. In fact, this cocktail reveals a new facet of the age-old spirit, bringing to light its aromatic possibilities.

This was a bold experiment. It can be declared a complete success because it demonstrated that maple can harmonize with even the striking flavours of reposado tequila. It encouraged us to try other ingredients, including those we haven't thought of yet.

MEZCAL

Smoky, earthy mezcal is another agave spirit. Pairing it with maple produces a unique cocktail with an interesting aromatic profile, its smokiness present and dominant from the outset.

Maple softens and balances its strong flavours.

Your choice of mezcal will make a big difference in the personality of your cocktail. Some mezcals are smokier while others are sweeter and more herbal. Take care to pick one that harmonizes well with maple to achieve the best result.

While the maple-mezcal combo undoubtedly turns out a successful sour cocktail, you may find that it does not deliver the complexity we've found with other spirits. Nonetheless, it remains another way to serve those who are enthusiasts of this special Mexican libation.

The complexity lacking in the standard mezcal sour cocktail may be found in varying the ingredients. One example would be using grapefruit juice, adding its slight bitterness to complement mezcal's smokiness. How about a little hibiscus syrup for a floral touch that will pair well with the maple. If mezcal is on your list of favourite spirits, you can find ways to personalize this cocktail to your taste and preferences.

GIN

Initially, Jean-Félix wasn't particularly impressed with the pairing of gin and maple syrup. The gin's strong herbal-floral notes dominated the palate, somewhat overshadowing the subtle presence of maple. Unsatisfied, he went with a darker syrup. The results proved promising.

Dark maple syrup produced a noticeable change in the cocktail's flavour profile. It lessened the gin's dominance and asserted a more prominent role with its rich, complex flavours integrating harmoniously with the spirit. The change of syrup resulted in a pleasant, much better balanced cocktail.

Lesson learned: A more delicate maple syrup could result in an under-representation of maple flavour. But don't give up. Experiment with different types of gin and different grades of maple syrup to see which ingredient combinations work for you.

WHITE RUM

The combination of maple and white rum here evokes the perception of molasses. The maple seems to melt into the rum, creating a delectable balance on the palate. White rum, with its delicate nuances of sugar cane, shares a characteristic lightness with maple. But, while it blends nicely with the rum, maple fails to adequately express itself, offering only a hint of its presence. Our mixologist thought it deserved more of centre stage.

It's commonly known, probably even to a relative novice, that lime is more compatible with white rum than lemon, the "control" acidic agent in our sour cocktail experimentation.

Underwhelmed by lemon's performance, Jean-Félix made his next maple-white rum sour with lime juice... and got exactly what he was looking for. A winning formula.

Lime has a lively, tangy freshness that balances perfectly with the smooth sweetness of maple. Its bright presence lifts maple's subtle notes and adds a wonderful dimension to this sour cocktail.

DARK RUM

Dark rum has a richer, more complex palette of flavours than does white rum. Yet, with delicate maple, it blends oh-so-well.

Maple asserts itself at first taste, its natural sweetness gently coating the palate in a warm and comforting manner. The finish, though, is where this cocktail shines, as nuances of spice and vanilla emerge, redolent of molasses gingerbread. There is depth, even sophistication.

Maple syrup and dark rum complement and elevate each other in stunning harmony. Maple's subtle sweetness melts into the rum's bountiful notes of caramel, vanilla, and ripe fruit. An absolute must for the mixologist.

It is maple's woody characteristics that enhance those of dark rum.

Other ingredients such as spices or citrus fruits will further elevate the cocktail's flavours to the next dimension.

VODKA

Perhaps surprisingly, vodka engages with maple syrup quite pleasantly and this is true for both light and dark grades. In a cocktail, maple's light, subtle flavour is the highlight of a delicious taste experience.

The vodka cocktail prepared with golden maple syrup is light and fresh. Maple stands out but doesn't overpower the spirit, its delicate flavours instead joining with it in gentle harmony.

Think here of summer cocktails when lightness and fresh ingredients are most desirable.

Dark maple syrup takes on a refreshing character, lending richness to the cocktail. Its deeper, more complex notes blend perfectly with the vodka in a captivatingly sweet manner. One may call it a "real" maple sour.

Golden maple syrup, without any other strong flavours, presents an opportunity to experiment with vodka cocktails. You should find it interesting to try ingredients that deserve the chance to express themselves fully in light, balanced drinks that display your individual taste and finesse.

On the other hand, you may find it equally exciting to seek more intense complementary flavours that will exploit the full range of maple's unique profile. Vodka, a neutral spirit, is the perfect medium for this type of exploration.

Lesson learned: Vodka provides an excellent testing ground for experimentation with maple. You can try those light summer cocktails or bolder combinations that feature the fullness of maple's range of flavour profile. Subtle or daring, you can embark on your own voyage of discovery with a vessel of vodka.

PISCO

Pisco has a dominant flavour that will impose itself entirely on a mixed drink. But Jean-Félix found that maple syrup brings an intriguing, if subtle, dimension to the South American eau-de-vie. It creates a most pleasant harmony of flavours.

Here again, the experimentation of our Sour Showdown may not have landed on the perfect cocktail, but it has raised tantalizing possibilities. Perhaps refining the blending technique, adjusting the ratios, or integrating other ingredients will find the "sweet spot" where maple and pisco interwine flawlessly.

So far, cranberries, green grapes, lime, and watermelon are among the ingredients that have proven particularly delicious in the developing maple-pisco realm.

Even with its forceful personality, pisco was found to blend smoothly with maple's natural sweetness. Join the search for ingredients that will formulate the most interesting maple-pisco cocktail.

COGNAC

As with gin, Jean-Félix found a noticeable difference in pairing golden vs. dark maple syrups with this iconic French eau-de-vie. But, with cognac, it was in reverse.

In this case, dark maple syrup caused a heaviness on his palate, as if the flavours were over-concentrated. They felt in harmony but too intense for some tastes. That said, this combination could be better suited to longer cocktails where dilution would soften the dark syrup's boldness. This would also be true of stirred drinks that call for a smaller amount of syrup.

Turning to the golden syrup, Jean-Félix was surprised to find a light mouthfeel, the heaviness reduced considerably, allowing the flavours to come through in a more subtle and balanced way. The syrup's sweetness and complexity blended perfectly with the cognac's warm nuances. (In contrast, you may recall this lighter syrup was "lost" in the flavours of gin, while dark syrup married with it well.)

Dark maple syrup, therefore, results in a cocktail with more intense flavour (unless it is diluted or dosed in greater moderation). If it is a lighter cocktail—such as summer refreshment—you seek, Jean-Félix recommends golden syrup to allow the cognac's delicate notes to emerge, hand in hand with the sweet maple partner.

Our maple-cognac exploration reiterates the importance of choosing the right type of maple syrup for the situation. Both dark and golden syrups offer interesting possibilities but also decisions. What is the desired flavour profile and taste experience?

Understanding the various grades of maple syrup and experimenting with them will help you make good decisions.

CALVADOS

Going through his list of base spirits in this sour cocktail exercise, our mixologist enjoyed a revelation when he arrived at the French apple brandy Calvados.

When one engages in tasting (covered in Maple 301—Culinary Innovation with Maple), an appropriate technique is to recall familiar flavours. The Maple-Calvados cocktail evoked memories of a freshly baked apple pie, the Canadian fried dough treat BeaverTails™, and gourmet desserts. The mingled flavours travel gracefully across the palate with a marvellous fruity sweetness that hints of apricot, peach, even lychee. A floral note of honey adds an extra touch of elegance to this lovely cocktail.

Now consider making an Amaretto Sour with Calvados, its apricot accents blending perfectly with sweet maple for an even more pronounced flavour sensation.

The fortuitous conclusion of this experiment is that the Maple-Calvados Sour is an extraordinarily special treat for the taste buds. The apple brandy and its notes of apricot, peach, lychee, and flowery honey blend beautifully with sweet maple to produce a cocktail with surprising complexity and elegance.

SCOTCH, PEATED WHISKY, AND IRISH WHISKEY

Pairing Scotch and maple revealed a remarkable delicacy and undeniable aromatic appeal. From the first sip comes a subtle hint of floral fragrance that carries throughout. One settles in to a satisfying balance of sweet maple and complex whisky (no "e"). Each has its place and complements the other.

Irish whiskey (with an "e") shares this type of harmony with maple, its subtle complexity and ripe fruit nuances gently mingling with smooth maple. Smoothness and finesse characterize the desired end of concocting a sour cocktail with these ingredients.

Whisky (no "e" when Scotch, "e" when others) of the peated variety forges a strong relationship with maple. In fact, our mixologist was surprised with the freshness it brought to counterbalance the whisky's smoke. For smokiness is the defining characteristic of the "peaty," which most famously comes from its terroir of Scotland's peat bogs. Jean-Félix acknowledges its intensity may be somewhat excessive for the average palate. Maple helps bridge the gap.

Concluding our Sour Showdown exploration with Scotch, Irish, and peated whiskies, we find that each category brings its own distinct characteristics: the delicacy of Scotch, the boldness of peated, and the finesse of the Irish. And maple is up to the task of providing harmonious companionship to all. Beyond this, we see it as another opportunity to encourage further creative exploration of new flavours and fusions.



LIQUEURS, APERITIFS, AMARI, AND OTHERS

It's not unusual to find cocktail recipes with relatively elaborate lists of ingredients. Sometimes it's easy to go overboard, too busy in a flurry of flavours. But complexity can be a virtue in mixology and layers of flavour are often the basis of superb beverages as long as they obey the cardinal rules of harmony and balance. This latter term, unfortunately, falls into misuse. It's commonly taught that a cocktail's balance is strictly determined within the confines of sugar-acid and bitter-fresh contrasts. Jean-Félix takes a subjective perspective because every palate is different and it's important to know your own. There are guides to help you along your way. All of this having been said, we do not limit ourselves to basic spirits when exploring potential pairings for versatile maple. So now we move on to popular cocktail ingredients, how they interact with the subject of this text, and how to apply them in the creation of complex, coherent, and harmonious drinks.

Sake

In the vast world of gustatory delights, there exist some unions that transcend the ordinary into the realm of magic. This is the case with sake and maple. Two centuries-old traditions, two radically divergent cultural heritages come together from opposite ends of the globe to form perfect synergy.

Sake, the Japanese rice wine made from fermented rice, is rich in aromatic compounds such as esters, higher alcohols, and organic acids. Maple's complex aromatic palette is dominated by molecules including vanillin, lactones, and aldehydes.

They come together in fascinating ways. Sake's numerous notes, from fruits to flowers to herbs and spices, blend perfectly with maple's woody, caramelized nuances for a splendidly unique taste experience.

Sake's generous alcohol content acts as a flavour enhancer that draws out maple syrup's subtler nuances without masking its natural sweetness. Neither dominates the other but contributes to an immensely rich and deep sensory experience.

So perfect is this union that it gives the impression that it is in fact a singular product but neither a sweet sake nor a new maple spirit. It is a fusion and a scientific and gastronomic marvel.

Truly exceptional.



Vermouth and Aperitif Wines

This category is nothing if not diverse: dry or sweet, white and red, traditional to modern. While the product range is wide, the beverages therein enjoy a consistent high degree of harmony with maple syrup.

Vermouth, with its aromatic depth, discovers a new dimension when paired with maple's natural sweetness. **Its spicy and herbal notes find common cause with the woody, caramelized nuances of the maple syrup.**

It's a subtle interplay of flavours and textures that find a pleasing equilibrium. **Sweet and smooth maple syrup comes to velvety vermouth with its bitter and herbal notes to create a new fullness and complexity.**

How does this translate to the drinks menu? Let's start with red vermouth and maple syrup, topped with soda. Rich but not overly sweet. Flavourful. One may perceive an echo of homemade root beer in the distance. Let your imagination run with it.

Because this is, after all, an exploratory exercise and you are encouraged to make your contributions to the field of mixology. Just as each product in this category brings what it has to make something new and exciting when paired with maple, whether as a before-dinner drink, a happy-hour cocktail, or straight up at the bar at midnight. Combining flavours such as these can produce unexpected delights.

AMARO

The Italian liqueur amaro is made from the maceration of herbs, roots, bark, peels, or flowers in alcohol. Aging in casks can produce notes of burnt caramel, cola, licorice, and anise, all of which find common accord with the natural sweetness and woody undertones of maple syrup.

Though you might expect the opposite from something called amaro (Italian for "bitter"), it is often quite sweet because of the addition of syrup in the production process. Combining it with maple syrup, therefore, must be done judiciously, as slight acidity is recommended in amaro cocktails.

In search of ideal pairings with maple, it's useful to understand the dominant flavour for each of the many different amari on the market. Just a few of the major labels are Nonino, Fernet Branca, Ramazotti, Averna, Lucano, and Montenegro.

There are dozens of Italian amari and dozens more made elsewhere, such as Germany's popular Jägermeister. This diversity of flavours is a testament to the importance of mixology, that is, knowing what to do with such an abundance of choice. Maple is gaining its reputation for complementing so many different types of spirits, that knowing what to do with it is an advantage in making cocktails and creating new ones.

ELDERFLOWER LIQUEUR

This French liqueur skyrocketed to the top of the contemporary mixed-drinks world. So ubiquitous on the menus of the most popular cocktail lounges, it's been dubbed the "bartender's ketchup." Suffice it to say that elderflower liqueur should be in the arsenal of any mixologist worthy of the name and be able to employ it with skill and creativity.

The ways to pair it with maple syrup were initially not obvious to Jean-Félix, due to elderberry's light floral notes and maple's rich woodiness. But try it he did and once he'd tasted the unlikely combination, it was a most enjoyable revelation. It seems to meld into a single entity with a lychee-like flavour, especially with a light syrup. Dark syrup accentuates the maple aspect more prominently.

To understand why the combination works so well requires a deeper dive into the molecular realm.

Elderflower liqueur exudes delicate floral and citrus aromas, while maple brings woody, caramelized, and sometimes even slightly spicy notes.

These flavour profiles contrast and complement each other in unexpected ways, bringing their own nuances to fusion, a harmonious ensemble.



Bitter Aperitifs

CAMPARI

Intuition tells us that maple and Campari should form a good relationship, one where opposites attract. And so it is, as the classic Italian bitter liqueur finds a worthy counterpart in sweet maple. The subtle presence of vanillin adds depth and its light woodiness may even lead one to imagine that the Campari has been barrel-aged. (Typically no, but the company does offer such a product.)

The iconic red amaro brings such a powerful flavour that it's almost always the star of the cocktail. Maple takes the back seat but plays a significant role from there by adding depth and complexity that does not go unnoticed.

It's a happy arrangement, as maple reveals a new way to present this globally popular libation. The combination illustrates an important facet of mixology: the careful choice of ingredients in the knowledge of what they contribute to the whole. It speaks to the richness and versatility of maple as a cocktail ingredient.

SUZE

The bitterness of this French aperitif stems from the gentian root. Floral, herbal, and earthy, Suze finds harmonious companionship in the woody, caramel notes of maple, along with the subtle sweetness that softens the bitter taste in a delicate pas de deux.

Maple furthermore contributes to a velvety texture when blended with Suze, reinforcing the liqueur's character and presence on the palate. This is a rich and nuanced pairing.

Sherry

FINO AND MANZANILLA

Fino and Manzanilla sherries are fortified wines produced primarily in the Andalusian region of Spain, and are renowned for their lightness, freshness and delicacy. The fino is pale and dry, aged under a cap of yeast to prevent contact with air.

Manzanilla is similarly light, produced exclusively in the port of Sanlúcar de Barrameda, giving it distinct sea aromas.

These varieties share flavour profiles that include notes of almond and other nuts, yeast, and apple. Indeed, apple is upfront in sherry's aromatic bouquet, lending a fruity, tangy quality to its character.

Maple combines in superlative fashion with fino and Manzanilla sherries to create cocktails of remarkable complexity. *Its sugar content mixes perfectly with sherry's tart apple, transforming the flavour profile to something akin to old-fashioned pressed apple juice. Balanced and harmonious, it is a synergy of intertwined flavours and a refined taste experience.*

AMONTILLADO AND OLOROSO

In the world of sherry, these variants stand out for their intriguing nose, whispering promises of something sweet, a caramel or candied fruit. In fact, they are remarkably dry, their acidity pronounced, with notes of oak, roasted nuts, and stone fruits. And this is their strong worldwide appeal: intense, elaborate flavours in a glass of fascinating complexity.

And then, when you combine an Amontillado or Oloroso with maple, something truly magical happens. Like a sort of missing link, it complements their flavours in an astonishing way. The roasted nuts sweeten and intensify. New taste sensations emerge. Maple amplifies the characteristics already present in these sherries, adding further depth and establishing a new harmony.

This trans-Atlantic meeting of flavours is a special treat for taste buds everywhere. Canadian maple and these dry Spanish sherries know where they're from and when they come together, they create an incomparably delicious experience.

Ciders

BASQUE CIDER

This traditional beverage from the Basque region of France and Spain is made from locally-grown apple varieties. It has a dry but refreshing character with intense fruity flavours and pronounced acidity. Basque cider's alcohol content usually falls between 4-6% with slight variations by some producers. It's often not as sweet as conventional cider.

The combination of sweet maple syrup and fresh, naturally dry cider strikes a perfect balance, with just the right amount of sugar counterbalancing the acidity and maintaining its crisp freshness.

Indulge yourself in a tasting of this combo. It may evoke the sensation of raw, freshly-pressed apple juice, with background notes of wood and maple taffy. You may experience a mouthfeel either relaxed or busy, reminiscent of autumn harvest or a day in the country.

Bring these sensations to the creation of your cocktail. Long and cold. Low-alcohol. Authentic. The range of possibilities presented by equal partners maple and Basque cider is yours to explore.

SEMI-DRY TO SWEET SPARKLING CIDERS

The path to balanced taste here lies in just the right amount of sugar to counteract not only the cider's natural acidity but its effervescence as well. It begins in the orchard and the apple variety chosen for their sweetness, fullness of flavour, and overall profile.

There's something about the maple-cider pairing that tends toward comfort and nostalgia. When Jean-Félix performed his tasting, his mind travelled back to childhood and the slightly over-sweetened apple juice he would find in his lunchbox.

Perhaps it's the extra hint of sweetness that maple brings, along with its woody, caramel nuances mingling with the fruity notes of the cider.

There is a synergy formed by sparkling cider and maple that sparks a sense of familiarity as well as a touch of elegance and sophistication from the bubbles and discreet presence of alcohol.

Take your feelings with you when you prepare your cocktail. Jean-Félix suggests using your favourite spirit and lengthening it with cider to create a drink that has tang and, of course, balance.

Absinthe

Absinthe has a storied past, namely from the bohemian culture of Paris over 100 years ago. For the present text, we will explore its distinctive flavour profile, based on a blend of herbs and spices including anise, wormwood, fennel, and other botanicals. Of these, the most dominant is anise and its powerful flavour compound anethole. It bestows absinthe with its most recognizable taste in a complex, intoxicating melange of sweet and spicy.

For its part, maple's palette is also rich and complex, woody sugar being the predominant note. Maple syrup also packs a great variety of aromatic molecules such as phenols that contribute depth and breadth.

Lo and behold, absinthe also contains phenols. And the above-mentioned anethole compound, with its anise-fennel taste production, combines quite well with the sweet woody richness of maple. Though their flavour profiles are quite different, their similarities make cooperation seem quite possible.

Seemingly unlikely at first glance, this pairing has appealing potential. **The contrasting and comparable flavour profiles of sweet maple and complex absinthe are destined to come together in something quite special.**

Our mixologist recommends you start your exploratory journey with his Absinthe Frappé [recipe on page 57](#). Once on your way, consider integrating other ingredients such as fennel, tarragon, green apple, and strawberries.



MAPLE AND CITRUS FRUITS

Our methodology for determining the compatibility of maple with citrus was to blend each fruit with maple syrup and then dilute the mixture with sparkling water. This procedure served to bring out the ingredients' flavours without external interference. The fizzy water helped reveal synergies.

Lemon and maple retained equal presence of flavours, neither overtaking the other. There was no noticeable variation by grade of syrup, leaving open the option of choosing which colour/taste to use according to the flavour required by any given cocktail. Lime tested with the same results, that is, in balanced harmony with maple syrup.

Orange revealed its characteristic notes first, with the lingering presence of maple appearing in the finish. While all grades of maple syrup go well with the orange, a lighter syrup is considered to be a better enhancement of its flavours. Testing of tangerines, clementines, and mandarin oranges saw maple take a back seat to citrus dominance in all cases. A darker syrup may allow maple to stand out more forcefully, while achieving equilibrium.

Pink grapefruit burst forth with its sweet bitterness and citrus flavour x 10. Maple enjoyed a long finish on the palate. Here, the choice of syrup grade will affect the grapefruit's presence in a cocktail, in particular intensifying its bitterness.



Our conclusion is that no citrus fruit performs poorly in partnership with maple syrup, but some act more discreetly. When mixing a citrus cocktail, you should decide whether you want the maple to play a flavour role or simply for it to add sweetness. This will inform your decision of what grade to use.

COMBINING FLAVOURS

We will now take what we have learned about the interaction between maple and spirits to explore new flavour combinations. In this step, we will identify the best complementary ingredients, in preparation for moving on to the bar to make classic and signature cocktails with maple.

Jean-Félix has his preferences of ingredients that he pairs with maple. Some of these have resulted from random experimentation or accidental discovery. But when it comes to complementary flavours, he takes a more scientific approach. The aromatic chemistry of maple syrup is mainly dominated by organic compounds called pyrazines. These impart a roasted or cooked aspect, as with roasted peanuts and coffee. Maple syrup is made by cooking tree sap which promotes the development of pyrazines through the Maillard reaction. The intensity of this reaction correlates directly to the amount of pyrazines created. It results in a darker maple syrup that pairs more closely with roasted ingredients.

Maple's characteristic flavour profile is also influenced by phenolic compounds. Similar to pyrazines, these are associated with browning, such as what everyone has seen occur in fruits such as bananas and apples. Several phenols, such as vanillin, contribute to the taste of maple syrup. Vanilla flavours pair perfectly with maple.

Another phenol present in maple is coniferyl alcohol. If you've ever handled a Christmas tree or grazed a hardwood in the forest, this is the molecule that puts that smell on your hands. And this is why maple goes naturally with rosemary and other organics that smell or taste piney.

Both coniferyl alcohol and vanillin share similarities with the aromatic molecules eugenol and coumarin. These are found in plants and spices including cinnamon, cloves, allspice, sweet clover, lemon balm, and tonka beans.

One other organic compound worthy of mention is furfural. Before maple sap goes into the boiler, it holds a low concentration of furfural compounds. But as the temperature increases, so does the furfural and with it, the caramel flavour that it produces.

These compounds are also responsible for fresh almond and fruity ester flavours.

Maple's potential flavour combinations are virtually limitless so, for the sake of guidance, Jean-Félix has broken them down into three categories: similar, contrasting, and accidental discoveries. Similar complementary flavours are those that share the same aromatic characteristics as maple, that mimic its typical and appreciated qualities. In combination, they reinforce one another while creating a new dimension of flavour. To name but a few in this category, we have vanilla, coffee, roasted nuts, soy sauce, dark chocolate, and smoky foods.

Contrasting complementary flavours don't actually enhance that of maple but work in harmony with it. Jean-Félix says they pair with maple... by way of contrasting with it. Examples include pineapple, red pepper, and rosemary.

Similar complementary flavours are explained by the law of attraction: "Like attracts like." Contrasting complementary flavours suggest that "Opposites attract."

Both are true enough and may help in your exploration of flavours that work with maple.

Similar Complementary Flavours

Roasted almonds, angostura, peanuts, bananas, red beets, coffee, cinnamon, black cardamom, dark chocolate, cloves, fenugreek, tonka beans, mace, corn, sweet clover, miso, hazelnuts, cashews, coconut, macadamia nuts, nutmeg, pecans, Brazil nuts, allspice, pistachios, red apples, raisins, licorice, soy sauce, woody flavours, smoky flavours, sesame, vanilla

Contrasting Complementary Flavours

Apricots, almonds, fresh pineapple, anise, basil, green cardamom, cantaloupe, citron, cilantro, coriander seeds, cream, tarragon, fennel, figs, strawberries, galangal, honeydew melon, watermelon, oranges, chile peppers, chipotle peppers, red peppers (especially roasted), rosemary, sage, balsamic vinegar, wasabi

Accidental Discoveries

Blueberries, dill, cranberries, cherries, raspberries, ginger, kiwi fruit, mangoes, blackberries, peaches, Espelette pepper, jalapeño peppers, pears, Sichuan pepper, pink pepper, green apples, rhubarb, sumac, thyme

FLAVOURING MAPLE SYRUP

Making flavoured syrups with sugar and water demands strict control of their ratios so the mixologist knows the level of sweetness going into a cocktail. The water should be infused with the chosen aromatics first, followed by calculation of the amount of sugar to be added to the solution after evaporation. This method, however, cannot be used with maple syrup.

Sous vide cooking is the most effective option. By hermetically sealing the maple syrup and aromatic ingredients, the flavours will diffuse evenly in the liquid without imbalance due to evaporation. In addition, the sous vide method maintains a precise temperature which preserves the syrup's texture and quality while optimizing flavour infusion.

The infused maple syrup recipes that follow can be modified according to the way you plan to use them. They are measured to produce moderate flavours, making them more versatile. If more intense flavours are desired, increase the quantity of aromatics. This approach is most effective when using a small amount of syrup in your cocktail.



INGREDIENTS

- Maple Syrup: All these flavoured syrups are made with amber syrup for its rich taste. Using this particular grade provides a good balance of the original maple flavour and the aromatic. You should not, however, hesitate to experiment with other syrup grades. For example, a lighter syrup will put more emphasis on the aromatic, a darker syrup on the maple.
- The aromatic ingredient.

EQUIPMENT

- A sous vide machine (vacuum sealer and cooker).
- Sous vide bags.

METHOD

- 1. Ingredients Preparation:** Weigh and/or cut the flavouring ingredients according to recipe instructions.
- 2. Syrup Preparation:** Pour maple syrup into the sous vide bag.
- 3. Add Aromatics:** Put the prepared flavouring ingredients into the bag with the syrup. Distribute evenly to promote uniform infusion.
- 4. Seal Bag:** Place bag in vacuum sealer, remove as much air from it as possible, and seal. Caution: Home machines may cause damage during air removal, so do the best you can manually.
- 5. Cook:** Set the temperature according to recipe instructions. Each recipe indicates cooking temperature and time. Infuse the syrup accordingly.

- 6. Cool and Store:** Once cooking is complete, remove bag from the machine and immerse it in ice water to cool. This will limit the potential for bacterial growth and promote longer storage time. When cooled, filter the solution through a fine sieve. Store in the refrigerator until use.

This method can be used with a multitude of ingredients to create your own unique syrups and infusions. For example, most spices can be infused at the same ratio, temperature, and time as those prescribed for black cardamom. Likewise, most fruits can be done with the process described for banana. You may try other herbs such as rosemary. Flavour preferences may vary according to cocktail but this provides a solid basis for experimentation of your own ideas.

Recipes for Flavoured Maple Syrup (250 ml)

Black Cardamom Syrup

250 ml maple syrup
30 g black cardamom
Infuse at 75° C for 2 hours

Banana Syrup

250 ml maple syrup
350 g ripe banana, thinly sliced
Infuse at 80° C for 3 hours

Rosemary Syrup

250 ml maple syrup
35 g rosemary
Infuse at 75° C for 2 hours

Vanilla Syrup

250 ml maple syrup
10 g vanilla, cut in half, seeds removed
Infuse at 75° C for 2 hours

Chipotle Syrup

250 ml maple syrup
15 g chipotle (skin only)
Infuse at 75° C for 2 hours

Sichuan Pepper Syrup

250 ml maple syrup
30 g Sichuan pepper (husks only, no seeds)
Infuse at 75° C for 2 hours

Ginger Syrup

250 ml maple syrup
200 g ginger, cut into 1 in x 3 mm julienne strips
Infuse at 75° C for 2 hours

Parmesan Syrup

250 ml maple syrup
200 g parmesan rind, cut into 1 cm pieces
Infuse at 75° C for 2 hours

MAPLE OLEO SACCHARUM

Sous vide cooking is quite effective for flavouring maple syrup but there is another method worth exploring.

As far back as some 300 years ago, when punch was especially popular, bartenders used a mixture called oleo saccharum to impart citrus flavours. They made it by combining citrus peels with sugar to extract the essential oils.

The method can be applied to any ingredient rich in essential oils and, in fact, is recommended for ingredients that do not tolerate heat well, as it is a cold process.

Sugar can act as a solvent, extracting essential oils from aromatics while preserving their integrity. In solid form, its rough surface provides greater contact with zest or other ingredients, raising the efficiency of flavour extraction.

Maple comes in solid, crystallized form, which lends itself perfectly to the oleo saccharum method. It's another example of its versatility, as it widens the range of possibilities for experimentation while preserving quality and authenticity.

In the next section, we'll use maple sugar to make oleos saccharums offering a new perspective on how to make the most of this delicious resource.

Recipe for Maple-Citrus Oleo Saccharum

INGREDIENTS

- 150 g citrus peels
- 500 g maple sugar

METHOD

Preparation

- Choose your citrus fruits, preferably organic. Soak them for 15 minutes in lukewarm water with 1 tsp baking soda per 1 litre of water.
- After soaking, rinse well in cold water.

Maceration

- Use a peeler to remove the peels in thin strips, being careful not to take the white pith, as it can be bitter.
- Combine peels with the maple sugar in a large vessel such as a clean, dry glass bowl.
- Use a pestle to initiate the extraction of essential oils from the peelings into the sugar. This helps release the flavours.

Rest

- Cover the vessel with plastic wrap or a tight-fitting lid.
- Allow to rest at room temperature for 24 hours.

Filtration

- Your oleo saccharum is ready to use as-is, if you like. Just filter it through a fine sieve. Or:

Make a Simple Syrup (recommended)

Combine equal quantities of lukewarm water and maple sugar used (500 ml to 500 g). Mix until sugar is completely dissolved.

Storage

- Transfer syrup into clean, airtight bottles.
- Keep in refrigerator.

Recipe for Maple-Pineapple Oleo Saccharum

INGREDIENTS

- 500 g pineapple rinds
- 500 g maple sugar

METHOD

Preparation

- Select organic pineapples that are ripe and fragrant.
- Wash in hot water.
- Use a knife to cut rinds off in thin strips. Taking a little flesh with them will intensify the oleo saccharum's flavour.

Maceration

- Combine rinds with the maple sugar in a large vessel such as a clean dry glass bowl.
- Use a pestle to initiate extraction of the oils.

Rest

- Cover the vessel with plastic wrap or a tight-fitting lid.
- Allow to rest at room temperature for 24 hours.

Filtration

- Your oleo saccharum is ready to use as-is, if you like. Use a spoon to stir the pineapple pieces until the sugar is completely dissolved. Filter the mixture through a fine sieve or colander lined with cheesecloth. Or:

Make a Simple Syrup (recommended)

Weigh the oleo saccharum and add enough water to obtain a 1:1 ratio. For example, if you used 500 g sugar to get 650 g of solution after maceration, you will need to add 350 ml of lukewarm water to equalize the liquid with the sugar.

Storage

- Transfer filtered syrup into clean, airtight bottles.
- Keep in refrigerator until using to add tropical flavour to your cocktails.

Recipe for Fruity Maple Oleo Saccharum

INGREDIENTS

500 g fruit (apples, bananas, berries, etc.)

500 g maple sugar

METHOD

Preparation

- Select organic fruits that are fresh and ripe.
- Clean well in lukewarm water.
- Peel fruits.
- Using a knife, cut peelings and berries into small pieces.

Maceration

- Combine fruit peelings and berries with the maple sugar in a large vessel such as a clean, dry glass bowl.

Rest

- Cover the vessel with plastic wrap or a tight-fitting lid.
- Allow to rest at room temperature for 24 hours.

Filtration

- Your oleo saccharum is ready to use as-is, if you like. Just filter the mixture through a fine sieve. Or:

Make a Simple Syrup (recommended)

Combine equal quantities of lukewarm water and maple sugar used (500 ml to 500 g). Mix until sugar is completely dissolved.

Storage

- Transfer the filtered syrup into clean, airtight bottles.
- Keep in refrigerator until using to add sweet fruity flavour to your cocktails.

Recipe for Maple-Herb Oleo Saccharum

INGREDIENTS

Your choice of fresh herbs (mint, basil, thyme, etc.)

Enough maple sugar to completely cover herbs

METHOD

Preparation (Herbs)

- Select high-quality fresh herbs. Wash carefully in cold water to remove any dirt.
- Dry herbs with absorbent paper.

Preparation (Mixture)

- Put herbs into a sous vide bag.
- Add enough sugar to completely cover the herbs.

Sous vide Maceration

- Seal bag tightly.
- Let the herb-sugar mixture macerate sous vide at room temperature for at least 24 hours. This will allow the sugar to most effectively extract the herbs' essential oils.

Filtration

- Your oleo saccharum is ready to use as-is, if you like. Just filter it through a fine sieve. Or:

Make a Simple Syrup (recommended)

Combine equal quantities of lukewarm water and maple sugar used (e.g. 500 ml to 500 g). Mix until sugar is completely dissolved.

Storage

- Transfer the filtered syrup into clean, airtight bottles.
- Keep in refrigerator.

HOUSE INGREDIENTS

Let's take our understanding of flavour combinations to the next level by making our own special ingredients.

Our goal is to assemble an inventory of bar essentials that can efficiently and effectively incorporate maple into your cocktail list. The ingredients will complement and amplify the sweet, delicate flavours of maple for unique, balanced drinks that push the boundaries of mixology.

More than mixing ingredients, we will transform and adapt them to their full potential. For examples, a maple syrup infused with exotic spices to add warmth and complexity, or maple bitters to balance sweetness and add a touch of refinement.



Maple-Balsamic Strawberry Shrub

A shrub is a non-alcoholic beverage of vinegar, sugar, and fruit or herbs. From the Arabic word for drink (sharāb), it dates back to fruit preservation methods in antiquity. Fruit was kept from spoiling by macerating them in vinegar. Over time, shrub evolved into a refreshing, aromatic drink that combined the vinegar's acidity with the fruit's flavour and sweetness.

Zoom forward to the 17th and 18th centuries and we find shrub has regained popularity in Europe and North America, diluted with water or mixed with spirits. It is appreciated today for its versatility and the tangy complexity it lends to cocktails.

As sugar is a foundation of the beverage, it makes perfect sense to use maple rather than refined cane sugar. Combined with these complementary flavours, the results are awesome! The most common method for making shrub is to extract the fruit or herb flavours with sugar as the solvent.

INGREDIENTS

250 g strawberries

150 g fine maple sugar

125 ml white balsamic vinegar

MÉTHODE

1. Cut strawberries into small pieces and place in a container.
2. Sprinkle strawberries with the maple sugar and mix to ensure they're well-coated.
3. Cover and let sit at room temperature for 24 hours. (The sugar will dissolve as it extracts the flavourful juices of the strawberries.)
4. Strain the syrup through cheesecloth, squeezing out as much as you can. Add the balsamic vinegar. Mix and bottle.
5. This recipe yields about 350 ml of shrub.

Keeps in the fridge for several months.

Note: You can use this recipe with your choice of fruit or fresh herb. Jean-Félix recommends the same fruit/sugar ratio regardless of what you choose. To make with herbs, use just enough sugar to cover them. You need to weigh the sugar to determine the right amount of vinegar to add after 24 hours. Feel free to modify the type of vinegar you use. For example, cider vinegar would work well in a pear-vanilla shrub.



Maple Tepache

This fermented drink is made from the flesh and rind of pineapples. Tepache is popular in its country of origin Mexico, especially in central and southern regions.

Preparation involves fermenting the ingredients in water with sugar and spices such as clove and cinnamon. The traditional sugar is piloncillo, characterized by its strong taste of molasses. This of course works very well but we find maple pairs with pineapple much more harmoniously.

Maple pairs so perfectly with pineapple that our mixologist quips that the ancient Mexicans would have used it if they had had it!

Fermentation occurs because of the natural yeasts on the rind. This takes up to a week. The fizzy tepache tastes sweet and slightly sour. And because it's fermented, tepache has probiotic bacteria beneficial to gut health.

INGREDIENTS

The rind and core of a pineapple (about 500 g), cut into 5 cm x 3 cm pieces

135 ml maple syrup, grade of your choice*

950 ml filtered water

Aromatics (traditionally cinnamon, vanilla, cloves, and ginger, but feel free to use your imagination).

METHOD

1. Put pineapple pieces into a large, sterilized, glass container.
2. Add the water, syrup, and aromatics.
3. Stir and cover with a clean cloth to allow air to circulate but prevent impurities from entering. If you see pineapple floating on the surface or rising above it, it's possible they're going mouldy. Keep them submerged by, for instance, weighing them down with something heavy.
4. Leave to ferment at room temperature, stirring lightly every day, until a white foam appears on top. At an ambient temperature of 22°, this will take about three days. The warmer it is, the faster the fermentation so keep an eye on your tepache.

5. At the foam stage, your tepache is ready to filter and drink chilled or on ice. Another 48 hours of fermentation will make it even better, increasing the fizz and imparting a slightly drier taste with complex yeasty notes.
6. For a second fermentation, pour the filtered tepache into bottles that can withstand pressure, such as beer bottles with ceramic swing-top caps. Fill bottles, leaving about 30 ml free space. Close and leave at room temperature for 48 hours.**
7. Refrigerate and drink within three days. After this time, it will start turning into vinegar. It won't be toxic, just less pleasant to drink.

*The syrup you choose will obviously affect the final result. Darker grades produce woodier, more caramelized notes.

**If you have no pressure-resistant bottles on hand, you will need to open the lid of your container slightly and quickly close it every day. This will relieve the pressure of fermentation until you put the tepache in the fridge, where cold slows the process to almost a stop.

Note: You can use maple sugar instead of syrup. This will produce a strong maple taste so, to achieve the same balance as with syrup, you'll need to modify the ratio because sugar is sweeter and contains no water. To match the recipe with syrup, use 118 g of maple sugar and an additional 57 g of water.

Maple Ginger Beer

Ginger beer is a carbonated beverage but not actually a beer because it contains no barley and is not fermented. It's considered a low-alcohol or soft drink.

Originally, it was fermented through the action of yeasts naturally present in the environment, causing a slight fizziness. The ingredients were ginger, sugar, water, and aromatics such as lemon and lime.

Our ginger beer is made with maple as the sweetener, lending it substantial complexity.

Before getting to work on the ginger beer itself, you'll have to make a yeast, charmingly called "ginger bug." When it's ready, you'll add it to a ginger infusion and let fermentation do the rest. The whole process takes about 10 days.

INGREDIENTS

1.5 litres filtered water
50 g fresh ginger, grated
200 g fine maple sugar
100 ml ginger bug*

METHOD

1. Combine water, ginger, and sugar in a saucepan.
2. Bring to the boil, immediately remove from heat, and steep until it comes to room temperature. It must cool down or the heat will kill the yeast you're about to add.
3. Filter the infusion, add the ginger bug*, and pour into bottles that can handle the pressure of fermentation.
4. Leave to ferment until achieving the desired flavour. Ideally, that's four days at ambient temperature of 22°.

*Ginger Bug

- 14 g grated ginger
- 16 g maple sugar
- 250 ml water

Combine ingredients and cover with cheesecloth. Each day, add another 14 g ginger and 16 g maple sugar, until the sugar comes to life. You will know it's activated when you see lots of bubbles trying to rise through the ginger to the surface.

This usually takes three to five days. Once activated, it remains active for a week in the fridge. That said, it can be "revived" afterwards by returning it to room temperature and resuming the daily addition of those quantities of ginger and maple sugar, keeping it covered until it comes back to life. Important: Examine it carefully. If you see mould, do not revive and just throw it out. You may see small white bubbles or a little foam. That's normal and not a problem.

Maple Bitters

Bitters is a concentrate of herbs, citrus peels, spices, and other botanicals macerated in alcohol. It is used to balance another primary ingredient and add aromatic depth and complexity to cocktails.

It is used in small quantity but can have a significant impact, often providing a final harmonious note.

In his experimentations, the mixologist sought to formulate a bitters that would enhance and balance maple's flavours with ingredients both bitter and sweet.

The goal was to use maple without any additional sugar. And this is how he came up with the idea of infusing the preparation with roasted maple wood.

The result exceeded expectations, bearing striking similarities to the much-loved, top-of-class standard Peychaud's Bitters, releasing fruity notes of cherry, anise, and wood. If you're familiar with classic cocktails, you probably know that Peychaud's is a key ingredient in the Sazerac, one of the all-time greats. Of course, Jean-Félix prepared one with his bitters and, of course, it's brilliant, and featured in this book's Classic Cocktails recipe section.

INGREDIENTS

100 ml white Acerum
 16 g roasted maple wood chips
 0.3 g gentian root
 0.2 g Cinchona bark
 1 clove
 0.2 g cinammon stick, broken into pieces
 0.5 g star anise, broken into pieces
 2 large allspice peppers, cracked
 0.2 g ground mace
 5 green cardamom seeds, cracked
 1 g fenugreek
 1 black cherry

METHOD

1. Use a torch to char the wood chips evenly on all sides.
2. Combine all ingredients in an airtight glass container.
3. Leave to infuse in a cool, dark place for one month.
4. Strain through a coffee filter.
5. Put into a bottle with dropper.

A bitters of this kind will keep indefinitely.

Maple Coconut Cream

Unlike the coconut cream used for desserts, the mixological version is a syrup used in tropical cocktails, most famously the Piña Colada. It is, however, made with coconut milk.

And the maple version we've concocted for you is absolutely fabulous! At Jean-Félix's house, it not only goes into drinks but onto pancakes!

Quick and easy to make, and that's a plus because you'll keep running out of this velvety syrup with rich, sweet maple and coconut flavours.

INGREDIENTS

100 g maple sugar
100 ml coconut milk

METHOD

1. Bring the coconut milk to a simmer and remove from heat.
2. Add the maple sugar and stir until it's completely dissolved. Let come to room temperature.
3. Bottle and store in the fridge.

Bottle and store in the fridge.



Maple Cordials

Cordial was invented on the high seas of the 19th Century when Captain Lauchlan Rose, a Scotsman, discovered that adding sugar to lime juice preserved it during those long ocean voyages. For a long time afterward, lime cordial and its extended nutritional benefits was administered as a tonic to prevent scurvy, caused by severe Vitamin C deficiency. Today, trusty lime cordial is less a Navy weapon but a must in the mixologist's arsenal.

Maple is a natural addition to the recipe for cordial. You can choose to sweeten with a golden syrup with its delicate taste or deepen the flavour profile with a darker syrup.

Maple sugar always works well in this application, as it always does when the base ingredient is solid. It extracts the flavours and essential oils as it dissolves. Syrup, on the other hand, is the right choice when the base flavour is liquid, as in juice.

We have examples of both methods for you below, in the hope they'll inspire you to create your own tangy flavoured maple syrups.

Maple, Pear, and Vanilla Cordial

INGREDIENTS

- 1 pear
- Fine maple sugar (in the same quantity as the weight of the pear)
- 2 cm vanilla pod
- Maple water (in the same quantity as the weight of the pear)
- 4 g citric acid
- 2 g malic acid

METHOD

1. Cube the pear and weigh.
2. Place cubes in a glass container and add the equal quantity of fine maple sugar.
3. Add the vanilla pod, cut lengthwise.
4. Close container and let stand at room temperature for two hours.
5. Now place in the fridge for 24 hours.
6. Add the maple water and stir with a spoon until the sugar is completely dissolved.
7. Filter and measure the resulting syrup. For every 100 ml of syrup, add another 100 ml of maple water as well as citric acid and malic acid.
8. Stir to dissolve the acids. Bottle.

Keeps in the fridge for about 1 month.

Maple-Peach Cordial

INGREDIENTS

- Peaches, in season
- Lemon zest
- Maple syrup (preferably dark syrup for its robust taste)
- Maple water
- Citric acid

METHOD

1. Use a juicer to extract 175 ml of peach juice and pour into a large glass container.
2. Add 80 ml maple syrup, 60 ml maple water, and 10.5 g citric acid.
3. Use a peeler to zest the lemon, being careful not to take too much of the white pith with you. Add to mixture.
4. Close container and put the mixture into the fridge to infuse for 12 hours.
5. Filter and bottle.

Keeps 2 weeks.

Note: Juice cordials have a shorter shelf life because oxidation degrades their flavour.

Maple Tonic Syrup

When the gin-tonic lover (and there are many—it's still one of the world's most popular mixed drinks) walks in, you'll be ready with this ingredient. Yes, those who enjoy variation have many gin varieties to choose from but think about it... the tonic fills 75% of the glass.

INGREDIENTS

3.5 g Cinchona
 0.25 g gentian
 5 g fresh lemongrass, thinly sliced
 1 bay leaf
 0.75 g green cardamom seeds
 10 g citric acid
 5 g malic acid
 2 ml lime zest
 125 ml maple syrup (preferably amber syrup for its rich taste)
 75 ml boiling water

It's quite simple to make your own tonic so take this first step to a superb, refreshing G&T.

METHOD

1. To a large container able to hold boiling water, add the Cinchona bark, gentian, bay leaf, cardamom, and lemongrass.
2. Pour in the boiling water and allow to infuse until the mixture cools to room temperature.
3. Add the lime zest, maple syrup, citric acid, and malic acid.
4. Close container and leave to infuse in the fridge for 24 hours.
5. Filter and bottle.

Keeps in the fridge for about 1 month.

Note: This is a syrup—a concentrate—so it's to be diluted to become tonic water. Use 30 ml syrup to 120 ml sparkling water for a balanced mixer. Sparkling maple water will boost the maple flavour and sweetness.



Maple Grenadine

Grenadine is a sweet pomegranate syrup featured in numerous beverages, alcoholic and (perhaps even more so) non-alcoholic. Its bright red hue dazzles the eyes of children sipping Shirley Temples as their parents enjoy a grown-up drink.

Grenadine spread around the world in the 19th Century and remains an essential house ingredient.

Maple and pomegranate are bosom flavour buddies. The fruit's tang and woody hints pair wonderfully with maple's sweetness.

INGREDIENTS

150 ml fresh pomegranate juice
150 g maple sugar
30 ml pomegranate molasses
2 ml orange blossom water

METHOD

Combine all ingredients and bottle.

Keeps in the fridge for about 2 weeks.

Note: The secret to delicious grenadine lies in not heating the pomegranate juice. Heating imposes a cooked, pasteurized taste and negates the pleasure of fresh juice. This, however, means some physical effort to mix the solution cold in order to dissolve the sugar. You may be tempted to use maple syrup to ease that step. But that will require a series of calculations to convert the amounts of sugar and water in the syrup to achieve a 1:1 ratio. Quite complicated. It's more practical to equate the sugar to juice by weight.

And the deal-breaker is that getting to the 1:1 ratio with syrup will drop the pomegranate juice to a level insufficient for a balanced fruity flavour.



Maple Orgeat Syrup

Orgeat syrup is sweet and fragrant, a blend of almonds, orange blossom water, and sugar, widely used to get that marvellous nutty flavour into cocktails.

It's especially relevant to Mediterranean culture, as well as a regular feature of several exotic Tiki cocktails.

As we have amply demonstrated, maple blends very well with nuts—especially roasted nuts—making this syrup a must in your inventory of house ingredients.

INGREDIENTS

50 g roasted, blanched almonds
 200 ml maple water
 Maple sugar (corresponding to the quantity of pressed almond milk)
 Orange blossom water (corresponding to the quantity of pressed almond milk)
 Salt
 Bitter almond extract

METHOD

1. Put the almonds and maple water into your processor and blend on high for about a minute.
2. Strain through a nut milk bag, squeezing hard to extract all the liquid. (Use a potato masher to finish.)
3. Weigh the extracted milk. For every 150 ml milk, add 2 ml orange blossom water and a pinch of salt.
4. Add the same quantity of maple sugar (by weight) as milk, and blend on high for a minute to dissolve.
5. Add bitter almond extract, a drop at a time. (The amount will depend on the extract so adding by single drops, mixing, and tasting is your guide.)
6. Bottle.

Keeps in the fridge for up to 2 weeks.

Note: As with the recipe for maple grenadine, sugar is more practical than syrup because you would have to match the amount of syrup (by weight) to that of the almond milk. Calculating this conversion is quite complicated. You will need to determine the gram amounts of sugar and water in the syrup, then add that much to achieve a 1:1 ratio. And likewise, the level of almond milk would be too insignificant for a balanced almond taste.

Popcorn Maple Syrup

This is a treat. Because on the list of perfect flavour pairings, maple and corn is at the top.

INGREDIENTS

60 ml maple syrup (preferably amber syrup for its rich taste)

4 g unsalted popcorn kernels

1 pinch salt

METHOD

1. Put the maple syrup, popcorn kernels, and salt into a sous vide bag.
2. Vacuum seal the bag and place it into a container of warm water with the immersion circulator set to 65° C.
3. Allow the popcorn to infuse the maple syrup for 3 hours.
4. Remove the bag and transfer immediately into an ice bath to cool the syrup rapidly.
5. Leave bag in the ice water until the temperature drops below 15° C.
6. Strain the syrup through cheesecloth, squeezing hard to extract everything you can.
7. Bottle.

Keeps in the fridge for up to 1 month.



Maple Espuma

An espuma is a light, airy foam created from liquid ingredients through the use of a whipped cream siphon. Mixologists use it to give cocktails a velvety texture and extra dimension of flavour

Its most common application is the dramatic foamy top garnish, made from spirits, syrup, fruit juice, even tea.

While visual appeal is its strongest selling point, an espuma must certainly provide substance to the cocktail in addition to the fluff. And this is where delicious maple comes in.

Gravity will not be denied so there are structural concerns. Stability comes through taste-neutral gelling agents such as gelatin, agar, and our choice here, egg white.

INGREDIENTS

- 1 oz maple syrup (preferably amber syrup for its rich taste)
- 3 oz maple water
- 1 egg white
- 2 NO² cartridges for the siphon

METHOD

1. Place all ingredients and your siphon in the fridge at least a half-hour before making the espuma.
2. With everything chilled, put the syrup, water, and egg white into the siphon.
3. Close and load the first NO² cartridge.
4. Shake for a few seconds, then load the second NO² cartridge. Shake vigorously for 30 seconds.
5. Your espuma is ready to apply.

Keeps in the fridge for up to 48 hours. Shake siphon vigorously before each use.



Maple Air

"Air" (like espuma) is a creative technique that adds texture, flavour, and flair to a cocktail. It employs emulsification with soy lecithin to produce a delicate cloud-like presentation.

Maple brings its naturally sweet and unique flavour to this innovative taste and visual experience.

EQUIPMENT

An immersion blender
A tall, narrow container

INGREDIENTS

8 oz maple syrup of your choice
1 g soy lecithin powder
3 oz water

METHOD

1. Combine the lecithin powder and water in a container. Whisk vigorously until the powder is completely dissolved. Let sit for a few minutes as the solution thickens slightly.
2. Pour maple syrup into the tall container and slowly add the lecithin solution.
3. Insert the blender, placing it at the very surface of the mixture and turn it on to low speed. This will start to incorporate air into the mixture. Gradually increase the speed. It will take a few minutes to achieve a light, airy foam.
4. Carefully pour the maple air onto the cocktail, using a spoon in your other hand to guide it into position.

Note: You might need to use some plastic wrap around the blender during emulsification to keep it from splashing up on you. Once it's made, it will quickly dissipate so it's best to prepare it at the moment the drink is to be served.

Maple Caviar (via Reverse Spherification)

Molecular gastronomy gifts us with reverse spherification, a technique that creates liquid spheres inside a gel-like membrane.

The method uses a syringe dubbed the "caviar box" to form little maple syrup pearls that are destined to burst open with flavour in the mouth when sipping the cocktail. It's an experience, to say the least.

This is a next-level cocktail garnish. Imagine serving a mojito or piña colada with maple caviar and watching your customer's reaction when those delicious spheres pop.

It's an engagement of multiple senses, none the least of which is the rich taste of sweet maple. Delightful.

EQUIPMENT

A bain-marie (water bath)
A container of cold water
A slotted spoon
A syringe (the "caviar box")
A fine-mesh strainer

INGREDIENTS

200 ml maple syrup of your choice
2 g sodium alginate
500 ml (16 oz) water
5 g calcium chloride

METHOD

1. Fill the bain-marie with water and heat to 60° C.
2. Put the 500 ml (16 oz) water in a container, add the calcium chloride and mix well until fully dissolved. Set aside.
3. Pour the maple syrup into another container and gradually add the sodium alginate, stirring gently with the slotted spoon to keep lumps from forming. Let sit for about 30 minutes until the alginate dissolves completely.
4. Fill the syringe ("caviar box") with the alginate solution.
5. Position the syringe over the bain-marie.
6. Push gently on the plunger to make drops of the alginate solution fall into the water. You should see them turn into small gelled spheres.
7. After about two minutes, use the slotted spoon to gently lift the gelled spheres out and transfer them to the container of cold water. This will rinse them and remove excess alginate flavour

Note: Cold water will preserve your maple spheres' texture and freshness. Once they're rinsed, transfer them (again, gently) to another container of cold water and make sure they're completely submerged so they don't dry up. Cover the container with plastic wrap to prevent contamination and put it in the fridge, where they'll keep longer. They should last 24-48 hours. When needed, gently lift them out with the slotted spoon and drain a bit to avoid adding water when you put them into your cocktail.

Time is a factor. The spheres will gradually lose their gelled shape so plan to use them as soon as possible while the texture and appearance you laboured over are at their best.

Maple Gomme Syrup

Gomme syrup (lesser known as gum syrup and pronounced that way) is an alternative to simple syrup, adding sweetness and texture to drinks. It's made by combining gum arabic (acacia powder) with sugar and water. Gum arabic is extracted from the resin of the acacia tree, often used by food processors as a thickener and stabilizer.

Gomme syrup was first widely used by bartenders in the pre-Prohibition era of the mid-to-late 19th Century when liquor was strong and often very harsh. Adding sugar helped round the edges, improving texture and consistency, so gomme syrup was a good contemporary solution.

Maple syrup is naturally viscous so it already adds appreciated texture to cocktails. The gum arabic in this recipe takes that a step further.

INGREDIENTS

20 g gum arabic
30 ml hot water
140 ml maple syrup (preferably amber syrup for its rich taste)

METHOD

1. Combine the gum arabic powder with the hot water in a resealable jar and blend to smoothness.
2. Close the top and let stand at room temperature for 12 hours.
3. Add the maple syrup, stir until well combined, and bottle.

Keeps in the fridge for up to 2 months.



Fenugreek Tincture

You may be surprised to find that this recommended house ingredient contains no maple. But, at the molecular level, fenugreek is very, very close to maple so we are extracting its flavours with alcohol to make this tincture. Just a few drops will enhance maple's flavour in cocktails.

Fenugreek is a herbaceous plant with a long history of use in cooking and traditional medicine. Its seeds have a mild, slightly sweet taste, reminiscent of maple.

INGREDIENTS

20 g fenugreek seeds, ground in a spice mill
210 ml alcohol, at least 40% (the higher the alcohol level, the more effective it is at extraction)

METHOD

1. Place ingredients in an airtight glass container.
2. Leave to infuse at room temperature for 2 weeks.
3. Strain through a coffee filter and bottle.

Keeps indefinitely.

Pink Pepper Maple Syrup

As we learned in the Flavouring Maple Syrup section (pages 31-32), using heat to infuse maple syrup with complementary flavours is to be avoided for several reasons. Earlier in this section, we used heat in preparing our orgeat and grenadine syrups but sidestepped the pitfalls of complicated conversions and flavour/texture degradation by using maple sugar.

So here, to get the bright, fruity flavours of pink peppercorns directly into rich-tasting maple syrup, we bend to Jean-Félix's recommendation of sous vide cooking. The syrup's integrity is preserved and you will have a firm grasp of the sweetness you are adding when you find the perfect cocktail of which it will become a brilliant component.

INGREDIENTS

250 ml maple syrup (preferably amber syrup for its rich taste)
15 g (¼ cup) pink peppercorns

METHOD

1. Put ingredients into a sous vide bag, seal, and place in a container of hot water with the immersion circulator set to 65° C for 3 hours.
2. Transfer the bag to an ice water bath until it comes to a temperature of less than 15° C.
3. Strain through a coffee filter and bottle.

OTHER APPLICATIONS

We have come a long way, exploring the many flavour combinations of maple. Just before we get down to making cocktails, there are a couple of interesting applications that we think you should know.

Maple is delicious. Of this there is no doubt. What we would like to impress on you is its remarkable versatility. It can be used so many ways in cuisine and in mixology.

Maple and Smoke

Smoke is an immensely popular feature in cuisine, and mixology is not far behind. You can smoke a syrup, a spirit, or an individual cocktail, and maple wood is an excellent source. It's a flavour enhancer and highly effective in creating aromas that evoke feelings of comfort and pleasure.

There are several interesting and creative ways to impart smoky flavour to cocktails and other ingredients. Here are some ideas.

Infuse a liquid with smoke before assembling your cocktail. To make smoky maple syrup, for example, use a container three times larger than the amount of syrup. Pour in the syrup, then fill the remaining space with maple smoke. Close the container, then move it around to mix the liquid and smoke inside. The more you do this, the smokier it gets.

But don't overdo it either. Two or three swirls will probably be enough. Or just let it stand for a few minutes without agitating it at all. This will achieve integrated flavour. Experimentation will teach you what degree of intensity is to your liking.

There are at least two ways to add smoke directly to a single cocktail. One is to smoke the glass before filling it with the drink. This will impart a smoky taste but less aroma. If you apply the smoke after the cocktail is in the glass, the result is more aroma, less taste.

When we speak of maple, it's usually the syrup or sugar or the many other products derived from sap. But the wood itself is a vehicle for flavour so bear this in mind as a mixologist.

Maple Ice

Ice is perhaps mixology's most ubiquitous element. It is essential to mixing ingredients, chilling them in the shaker; it maintains the drink's temperature for longer enjoyment, and; it dilutes the ingredients' intensities to a happy medium between the extremes of bland and overpowering. Without it, your Old Fashioned or Tom Collins or Margarita just would not be what you need them to be.

Ice can do even more. Let's explore its potential as a flavour enhancer. **Make some ice with maple water. It has a subtle, sweet taste that will elevate the overall flavour profile of your cocktail. A mojito with crushed maple ice tastes significantly different—smoother, more elegant and refined.**

The time has come to see and use ice as more than a functional tool but an ingredient in its own right. It's another way to push the boundaries of mixology through innovation. Experiment with crushed maple ice in a cocktail: this creative touch could nudge it over the line from very good to great.

Notes: Ice is, of course, a natural element that is as old as the world. Humans have used it as a means of cooling for centuries, harvesting it from lakes and rivers. Such natural ice is pure and transparent because the cold penetrates from the surface down, pushing bubbles and sediment down with it. The absence of air and impurities means that it melts more slowly. Perfect ice.

Fortunately (since we are unlikely to head down to the lake in winter with an ice saw), such perfect ice can be reproduced in-house through directional freezing, using DIY methods or commercially-available trays.

Unfortunately, maple water will not make clear ice, due to its sugar content, low as it is. Freezing results in cloudy, crumbly cubes. However, crushed maple ice will keep your cocktail cold for the duration of its enjoyment, along with providing the desired flavour component (which is the point) that is sustainable as long as it stays in the glass.

COCKTAILS

The time has come. Let's put what we've learned into practice.

HIGHBALL



The highball is a model of simplicity: a spirit over ice, diluted with carbonated water to reduce its intensity and release the full expression of its flavours. This is said to "open" the spirit. Sometimes other ingredients are added to heighten the highball's complexity. Jean-Félix here uses sparkling maple water, with surprising results.

No matter the spirit, he found that the light natural sweetness of sparkling maple water resulted in highballs that were balanced and refreshing, not tart. You will find similarities in the upcoming "Sour Showdown" section.

His favourite spirits—**Calvados**, **rye whisky**, and **reposado tequila**—paired perfectly with sparkling maple water, revealing all their complexities while toning down their intensity.

Many people have a favourite spirit, considering themselves connoisseurs of it, and sometimes seeking new ways of enjoying it. We explore how sparkling maple water does that in a highball, bringing nuanced flavours and harmonious contrasts.

Sparkling maple water subtly transforms the spirit in a highball, accentuating its aromas for a fresh sensory experience. It harmonizes with the fruity, woody notes of **Calvados**, and balances with spicy **rye**. And its sweet, herbal essences reveal the subtle complexities of **reposado tequila**.

These highball combinations demonstrate the versatility of maple and its uncanny ability to enhance the flavours of other ingredients.



CLASSIC COCKTAILS

The classics. The greatest of all time, which every mixologist must master. We will show you how to take them further, to a unique taste experience, by adding the touch of magic that is maple.

CLASSIC COCKTAILS



We analyze and rethink the classics with the intention of breathing new life into them by integrating maple, with all its strengths and versatility. The essence and distinctive character of the all-time favourites are respectfully preserved.

Maple is added to complement and amplify the tried-and-true flavours and textures, without overpowering or distorting them. It acts as a catalyst that subtly enhances flavours, while maintaining the balance and harmony of these great originals.



Absinthe Frappée

Absinthe is a powerful plant-based spirit with a distinctive anise flavour. For this cocktail, it's diluted with sparkling water (and crushed ice). Cold and refreshing.

Anise and maple complement and contrast one another quite well. By swapping out the usual sugar-based simple syrup for maple syrup, Jean-Félix makes the classic cocktail even more intriguing.

INGREDIENTS

1.5 oz absinthe
 0.5 oz maple syrup (preferably amber syrup for its rich flavour)
 2 dashes fenugreek tincture 2 oz sparkling maple water
 Mint

METHOD

1. Fill a shaker with ice, then add the absinthe, maple syrup, and fenugreek tincture.
2. Shake vigorously for 10 seconds.
3. Strain into a glass filled with crushed ice.
4. Top up with sparkling maple water.
5. Garnish with a bouquet of mint.

When preparing cocktails like this one, reach for the maple syrup instead of simple syrup. It enhances and balances the flavours into perfect aromatic harmony.



Bourbon Milk Punch

Milk punch is a 300-year-old recipe that (like its cousin, eggnog) is creamy-smooth, comforting, and often prepared with alcohol and a sprinkle of nutmeg.

Bourbon brings its notes of caramel and oak wood from the barrel. Add a little vanilla and you can see why maple is the perfect sweetener for this profusion of flavours.

INGREDIENTS

- 2 oz bourbon
- 0.5 oz maple syrup (preferably amber syrup for its rich flavour or dark syrup for its robust flavour)
- 2 oz whole milk
- 2 dashes vanilla extract
- 1 pinch nutmeg

METHOD

1. Put all ingredients (except nutmeg) in a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a glass filled with ice.
4. Garnish with freshly grated nutmeg.

Maple syrup brings harmony and a unique signature to milk punch. This age-old classic cocktail has never been better.



Cosmopolitan

A modern classic (barely 50 years old), the Cosmo shot to prominence in the 1990s and ranks as one of the world's most popular cocktails. Why make it with maple? Because it pairs so well with another Canadian product: cranberry juice.

INGREDIENTS

2 oz lemon vodka
1 oz unsweetened cranberry juice
0.5 oz maple syrup (preferably golden syrup for its delicate flavour)
0.5 oz fresh lime juice
Zest of 1 lemon

METHOD

1. Put all ingredients into a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Double-strain into a cocktail glass.
4. Garnish with lemon zest.

Maple and cranberry is a delicious pairing in traditional cuisine. The Cointreau usually called for in the classic Cosmopolitan is dropped in favour of maple syrup to prevent flavour conflict and over-sweetness. The result is a very pleasant balance.



Daiquiri

The epitome of freshness and simplicity, the perfect daiquiri achieves a balance between the rum's sweetness and the lime's acidity. The classic recipe calls for a simple syrup (usually made with a darker demerara sugar) to smoothen the ingredients' harder edges. Maple syrup is an excellent substitute.

INGREDIENTS

2 oz white rum

1 oz fresh lime juice

0.5 oz maple syrup (preferably golden syrup for its delicate flavour)

Thin slice of lime to garnish

METHOD

1. Put all ingredients (except lime) into a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a cocktail glass.
4. Garnish with a thin slice of lime.

Use a golden maple syrup to find your daiquiri's balance. The lime flavour remains the cornerstone of this basic classic cocktail, while maple brings freshness and a degree of complexity.



Espresso Martini

Not a "true martini" as it contains no gin or vermouth, but another world-popular modern classic since the 1990s, when bartender Dick Bradsell claims to have invented it to keep his customers awake and partying. Originally a vodka cocktail, our mixologist Jean-Félix has been making it for years with other spirits such as rum, tequila, mezcal, even cognac. All blend well with coffee, as does maple syrup.

INGREDIENTS

2 oz mezcal
1 oz freshly brewed espresso
0.5 oz coffee liqueur
0.25 oz maple syrup (preferably amber syrup for its rich flavour or dark syrup for its robust flavour)
3 coffee beans to garnish

METHOD

1. Put all ingredients (except coffee beans) into a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a cocktail glass.
4. Garnish with three coffee beans.

Maple syrup stands up well to the intensity of espresso roast coffee and smoky mezcal, enhancing their flavours in perfect harmony with them.



French 75

This century-old classic cocktail lends itself easily to variations and additions of flavour. Maple performs well in the mingling of gin's botanicals with sparkling wine's acidity and effervescence. Golden maple syrup keeps it close to the drink's origins (referring to the "kick" of a WWI French 75 mm field gun) while a darker syrup brings more pronounced notes of maple.

INGREDIENTS

1.5 oz gin
 0.75 oz fresh lemon juice
 0.5 oz maple syrup (preferably amber syrup for its rich flavour or dark syrup for its robust flavour)
 2.5 oz dry sparkling maple wine (such as Mousse des bois zero dosage)
 Lemon zest to garnish

METHOD

1. Add the gin, lemon juice, and maple syrup to a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a champagne flute.
4. Top up with sparkling maple wine.
5. Garnish with lemon zest.

Amber maple syrup brings subtlety; darker syrup will provide more dominant maple flavour: it's up to you. Your choice of gin should also be taken into account. A gin with notes of fir and juniper will benefit from a dark maple syrup. A lighter citrus gin would find better balance with amber syrup. Both result in a delicious French 75.



Gin Tonic

The G&T: the classic two-ingredient highball. There are purists who want it that way only but there are many more who seek the adventure of flavoured gins. We choose to flavour the tonic which, after all, accounts for 75% of the glass. Instead of shopping for fruit or spice mixes, make it with your own maple tonic syrup and top with sparkling maple water for a unique take on the old classic: the MG&T!

INGREDIENTS

2 oz gin
 1 oz maple tonic syrup (*recipe in the House Ingredients section*)
 4 oz sparkling maple water
 A few ingredients of your choice to garnish

METHOD

1. Put all ingredients into a highball glass filled with ice.
2. Stir gently with a spoon.
3. Garnish with a slice of lime and other ingredients such as a star anise, lemongrass, and grapefruit zest.

Maple tonic syrup is a brilliant innovation, a wonderful blend of maple with the slightly woody bitterness of gentian and cinchona. It makes a gin and tonic refreshingly complex, even without the gin. Try it!



Mai Tai

The Mai Tai is paradise in a glass. With its bewitching blend of rum, almonds, and lime, this classic cocktail should transport you to a tropical island. The almond flavour comes through the orgeat syrup, made with maple sugar.

INGREDIENTS

2 oz Barbados dark rum
 1 oz fresh lime juice
 0.75 oz maple orgeat syrup (*recipe in the House Ingredients section*)
 0.5 oz curaçao or cognac
 Mint and cherry to garnish

METHOD

1. Put all ingredients (except the mint and cherry) in your shaker.
2. Add three small ice cubes and shake vigorously for 10-15 seconds.
3. Pour into a tall glass filled with crushed ice.
4. Garnish with a bouquet of mint and an Amerena or Luxardo cherry.

Wondering what maple has to do with the tropics? In fact, its taste is barely detectable in our maple orgeat syrup, delivering instead a pleasant velvety sweetness. This makes it versatile, for use even in cocktails where you don't necessarily want to add maple to the flavour profile. If that's possible!



Manhattan

The classic Manhattan combines a spirit (rye or bourbon) with a sweetener (vermouth) and a bittering agent. Simply adding maple syrup skews the balance so our mixologist swapped out the sugary vermouth for a less sweet fortified wine and maple syrup, plus two different types of bitters.

INGREDIENTS

2 oz rye whisky
 1 oz sweet maple wine (ex.: Charles-Aimé from
 Domaine Vallier Robert)
 ½ cocktail spoon of maple syrup (preferably very
 dark syrup for its strong flavour)
 1 dash Angostura bitters
 2 dashes Black Walnut bitters
 5 drops soy sauce

METHOD

1. Add all ingredients to a mixing glass filled with ice.
2. Stir with a spoon for about 30 seconds.
3. Strain into a cocktail glass.

Falling into the digestif category, our Manhattan derives its light sweetness and texture from maple syrup. Quite delicious. You get all the subtleties of the rye and woodiness and nuttiness from the maple wine and bitters. Our mixologist does not recommend bourbon for this recipe, deeming it too heavy.



Margarita

Our Margarita has the distinction in this volume of undergoing the most significant changes from the classic cocktail recipe. Yes, its foundation is still tequila and lime juice and it bears the characteristic flavour of maple, of course. But Jean-Félix felt the need to replace the orange of Triple Sec with an apricot liqueur to blend more favourably with the maple. And he's added an umami note with a dash of miso.

INGREDIENTS

2 oz reposado tequila
 1 oz fresh lime juice
 0.25 oz apricot liqueur
 0.5 oz rich maple syrup (*see Glossary/Terminology section*)
 1 dash miso

METHOD

1. Put all ingredients into a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Double-strain into a cocktail glass.

As it does with so many foods and beverages, maple brings harmony and balance to a carefully crafted blend of ingredients, allowing each to make its presence felt while unifying the whole into one unique flavour experience. The Maple Margarita is another example of how maple serves as a lever for innovation and creativity.



Moscow Mule

Zesty and refreshing, the classic Moscow Mule has a neutral vodka base that allows its flavours to fully develop. The main notes come from ginger with its hint of spicy heat and acidic fresh lime. Our maple ginger beer gives this mule a new kick.

INGREDIENTS

2 oz vodka

0.75 oz lime juice

4 oz maple ginger beer (*recipe in the House Ingredients section*)

Lime wedge and mint to garnish

METHOD

1. Pour all ingredients into a large glass filled with ice. This cocktail is traditionally served in a copper mug.
2. Blend by stirring gently with a spoon.
3. Garnish with a lime wedge and mint bouquet.

Our maple ginger beer may come off as sweet on its own but it shines as a cocktail ingredient. Smooth maple brings added harmony to the ginger-lime flavour combo. It's worthwhile making your own and experimenting with added spicy dimensions such as fenugreek, dune pepper, or balsam fir.



Mojito

This is a classic cocktail with an endless array of variations, from strawberries, bilberries, mango, and pineapple to sparkling water, ginger ale, or even champagne. Its canvas of refreshing flavours is naturally versatile, as is maple. Feel free to experiment with different flavourings in your Maple Mojito. It's a winner!

INGREDIENTS

8 - 10 mint leaves
 2 oz white rum
 1 oz lime juice
 0.5 oz maple syrup (preferably dark syrup for its robust flavour)
 2 oz sparkling maple water
 Sprig of mint to garnish

METHOD

1. Put mint leaves into a highball glass.
2. Use a spoon to gently muddle, releasing the mint's essential oils and distributing them around the glass.
3. Add the rum, lime juice, and maple syrup to a shaker filled with ice.
4. Shake vigorously for 10 seconds.
5. Fill the glass with ice.
6. Strain the shaker contents into the glass.
7. Add the sparkling maple water and stir gently.
8. Garnish with a generous sprig of mint.

Our mixologist experimented with various combinations of rum and syrup (light and dark). Dark rum + dark syrup was too sweet and treacly. White rum + golden syrup didn't reveal sufficient maple flavour; dark rum + golden syrup even less so. White rum + dark syrup = perfection.



Old Fashioned

For some 200 years, the traditional Old Fashioned was made with rye or bourbon, a sugar cube, and Angostura bitters. Today, there are probably as many different versions as there are types of spirits, sugars, and bitters. The secret to a good Old Fashioned is aromatic harmony. Enter maple syrup, which is already commonly used as the cocktail's sweetener. Our version here adds further flavour and complexity with a few drops of soy sauce, just as a pinch of salt does in baking.

INGREDIENTS

2 oz rye whisky
 0.25 oz maple gomme syrup (*recipe in the House
 Ingredients section*)
 2 dashes Angostura bitters
 5 drops soy sauce
 Orange zest

METHOD

1. Add the 4 ingredients to a mixing glass filled with ice.
2. Stir with a spoon for about 30 seconds.
3. Strain into a glass filled with ice.
4. Squeeze the oils from the orange zest onto the surface.
5. Garnish with the zest.

Félix thinks this is quite possibly the best Old Fashioned he's ever tasted. It retains the classic cocktail's style while putting forward a complexity of flavours that complement one another perfectly.



Piña Colada

The Piña Colada is a much-loved classic cocktail, redolent of tropical breezes and sunny beaches. Sweet and refreshing, its rum is transported on a dreamy blend of pineapple juice and coconut cream. It's only natural to bring maple to the party. It fits right in.

INGREDIENTS

2 oz white rum
 1.5 oz maple coconut cream (*recipe in the House Ingredients section*)
 1.5 oz 70% coconut milk
 6 oz fresh pineapple puree
 180 g crushed ice
 A piece of pineapple and fine maple sugar to garnish

METHOD

1. Add all ingredients to an electric mixer and blend at high speed for a few seconds.
2. Pour into a tall glass.
3. Garnish with a piece of pineapple and sprinkle with fine maple sugar.

Maple lends coconut a woody, almost toasted flavour that offers a fresh contrast to the pineapple. Take your tastebuds on a trip to the islands!



Ramos Gin Fizz

This classic gin cocktail has a longer-than-most ingredient list including lemon and lime juices, orange blossom water, sugar, cream, egg white, and a hint of vanilla. Its method is also more involved. It takes a good deal of vigorous shaking with ice cubes to achieve its light, frothy texture which is then added to sparkling water. But it's worth it. It's like a milkshake with a balance of citrus and the herbal notes of gin.

The story goes that a team of 12 bartenders was required to shake the ingredients for one minute each in order to create the magical texture of the Ramos Gin Fizz. After extensive testing, Jean-Félix concluded that an energetic two-minute shake does the trick.

INGREDIENTS

2 oz gin
 0.5 oz lemon juice
 0.5 oz lime juice
 0.5 oz maple syrup (preferably very dark syrup for its strong flavour)
 1 egg white
 0.75 oz 35% cream
 2 dashes vanilla extract
 1 dash orange blossom water
 2 oz sparkling maple water

METHOD

1. Add all ingredients (except the sparkling water) to your shaker.
2. Shake vigorously without ice for one minute to emulsify the egg white.
3. Now add ice and shake vigorously for another minute.
4. Pour about 1.5 oz sparkling maple water into a highball glass.
5. Double strain the frothy mixture into the glass until it reaches the top.
6. Wait about a minute as the foam rises to the surface and becomes firmer.
7. Add 0.5 oz sparkling water to the shaker with the remaining frothy mixture.
8. Use a straw to make a hole in the centre of the foam in the glass.
9. Carefully pour the shaker contents into the middle of the glass.
10. The foam will slowly rise its proud, beautiful head above the rim. Your Maple Ramos is ready to serve!

Incredibly delicious, this remarkable cocktail is a practically a dessert. The maple stands out, its comfortable melding with the cream almost caramel-like, balanced by a slight hint of acidity.



Sazerac

The Sazerac is the official cocktail of New Orleans, usually made of rye whisky, sugar, absinthe, and Peychaud's Bitters.

Renowned for its robust character and complex flavours, the Sazerac combines spicy rye with the anise nose of the bitters and the herb notes of absinthe to create a rich and balanced drink.

With whisky and anise as its key ingredients, another classic cocktail seems to call out for maple.

The Sazerac was originally made with cognac but the phylloxera epidemic of the mid-19th Century made access difficult and rye took its place. Today, it's common to use one or the other, even a mixture of the two.

INGREDIENTS

1 oz rye whisky
 1 oz cognac
 0.25 oz maple syrup (preferably amber syrup for its rich flavour)
 2 dashes maple bitters (*recipe in the House Ingredients section*)
 2 dashes absinthe
 Lemon zest

METHOD

1. Add the rye, cognac, maple syrup, maple bitters, and absinthe to a mixing glass full of ice.
2. Stir with a spoon for about 30 seconds.
3. Strain into a glass, no ice.
4. Squeeze the oil from the lemon zest onto the surface.

Jean-Félix had been a Sazerac fan for years when he was delighted to discover that his maple bitters matched the traditional Peychaud's Bitters quite closely. The notes of anise and woodiness of maple combine with a subtle hint of fenugreek to create a harmonious aromatic similarity. A unique and wonderfully delicious take on the classic cocktail.



Tom Collins

The Tom Collins is a lighter, less complex version of the French 75 but it's just as refreshing and easy to modify such as by incorporating fresh fruit or herbs. The possibilities are endless. Our version easily swaps out the simple syrup for maple sugar syrup.

INGREDIENTS

1 oz rye whisky
1 oz cognac
0.75 oz 1:1 maple syrup (*See Simple Syrup recipe page 6*)
2 oz sparkling maple water
Fresh rosemary to garnish

METHOD

1. Add all ingredients (except the sparkling maple water) to a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a highball glass filled with ice.
4. Top up with the sparkling maple water.
5. Garnish with a stem of rosemary.

The Maple Tom Collins owes its originality to the woody, resinous notes of rosemary complementing maple's natural sweetness perfectly. Flavourful and refreshing. Balanced and harmonious.



Maple Caipirinha

The Caipirinha is an iconic Brazilian cocktail from the São Paulo region, traditionally made with Cachaça, cane sugar, lime, and ice cubes. Replacing the cane sugar with maple sugar brings a natural, complex sweetness to the mix. Maple sugar has caramel and woody nuances (due to the Maillard reaction) that blend perfectly with the Cachaça, highlighting its botanical notes. Subtle notes of vanilla and molasses create a richly flavoured Maple Caipirinha that's sweet but balanced. This is a unique and surprising taste experience, ideal for cocktail lovers in search of something new.

INGREDIENTS

1 lime, quartered
 2 tbsp maple sugar
 Crushed ice
 2 oz Cachaça (Brazilian sugar cane spirit)
 1 lime, quartered to garnish

METHOD

1. Put the lime quarters and maple sugar into a short glass.
2. Use a pestle to gently extract the lime juice, mixing it with the maple sugar.
3. Add the crushed ice, pour in the Cachaça, and stir well to combine the flavours.
4. Garnish with lime quarters.

This maple variant is a unique and surprising taste experience, ideal for cocktail lovers in search of something new.

SIGNATURE COCKTAILS

Let's step off the beaten track and feel unbound by usual conventions. Taste is, of course, a key consideration. Maple delivers that in rich and versatile ways.

SIGNATURE COCKTAILS



This section features new recipe creations that emphasize the ways maple contributes to harmony of flavours in cocktails.

Jean-Félix took the opportunity to be bold and creative, exploring the possibilities of maple syrup, sugar, wine, and water in designing unique cocktails.

All these textures and intensities offer possible ways to integrate the nuances and subtleties of maple's distinctive flavour with other ingredients.

Explore these recipes and note their attention to balance and combination. May they be instructional and inspirational to creating your own signature cocktails.

Maple Glimmer

INGREDIENTS

2 oz White Acerum

1.5 oz maple, pear, and vanilla cordial (*recipe in House Ingredients section*)

2 ml absinthe

1 star anise

METHOD

1. Put all ingredients into a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Double strain into a cocktail glass.
4. Garnish with a star anise.

Fresh and complex, the flavours of pear, vanilla, and anise contrast and harmonize with maple to enhance the subtle sweetness of Acerum.



Maple Mist

INGREDIENTS

2 oz aged Acerum

1.5 oz 100% (raw) apple juice

0.75 oz fresh lemon juice

0.5 oz maple orgeat syrup (*recipe in House Ingredients section*)

0,5 oz sweet maple wine (ex.: Charles-Aimé from Domaine Vallier Robert)

Cinnamon, freshly grated

METHOD

1. Add all ingredients (except the Charles-Aimé Robert) to a highball glass.
2. Add crushed ice to $\frac{3}{4}$ full.
3. Use a spoon to stir the cocktail until cool, diluted, and well-blended.
4. Fill glass with more crushed ice.
5. Float the Charles-Aimé Robert on top.
6. Garnish with a little freshly grated cinnamon.

Rich, fresh, and velvety, with spicy notes.



Appel Tree

INGREDIENTS

1.5 oz Calvados
 0.5 oz Falernum syrup
 0.5 oz Amaro Lucano
 0.5 oz maple syrup (preferable oak barrel-aged amber syrup for its rich taste)
 1 oz lemon juice
 Grated nutmeg and fresh mint to garnish

METHOD

1. Combine all ingredients (except nutmeg and mint) in a shaker.
2. Fill with ice and shake for about 10 seconds.
3. Strain into a tall tumbler filled with ice.
4. Garnish with the grated nutmeg and fresh mint.

Low Tide

INGREDIENTS

1 oz Junmai sake
 1.5 oz vodka
 0.25 oz apricot liqueur
 0.75 oz maple syrup infused with vanilla (*recipe in Flavouring Maple Syrup section*)
 1 oz lemon juice
 1 egg white
 1 sheet of nori (a piece approx. 4 x 4 cm) to garnish

METHOD

1. Combine all ingredients (except the nori) in your shaker.
2. Shake without ice for about 15 seconds to emulsify the egg white.
3. Add ice and shake for about 10 seconds.
4. Double strain into a coupe cocktail glass.
5. Garnish with the small square of nori, placed at the centre of the foam.

Maple Flip

INGREDIENTS

- 1.5 oz VSOP cognac
- 0.5 oz Torino red vermouth
- 0.5 oz maple syrup infused with vanilla (*recipe in Flavouring Maple Syrup section*)
- 0.75 oz 35% cream
- 4 dashes Angostura
- 1 egg yolk
- Grated dark chocolate to garnish.

METHOD

1. Combine all ingredients (except chocolate) in a shaker.
2. Fill with ice and shake for 10-15 seconds.
3. Double strain into a coupe cocktail glass.
4. Garnish with grated dark chocolate.



Mambo Italiano

INGREDIENTS

- 1 oz elderflower liqueur
- 0.75 oz Campari
- 0.5 oz maple syrup infused with ginger (*recipe in Flavouring Maple Syrup section*)
- 1 oz lime juice
- 2 dashes orange blossom water
- 2 oz dry sparkling wine
- 1 lime wedge to garnish

METHOD

1. Combine ingredients (except wine and lime wedge) in a shaker.
2. Fill with ice and shake for 10 seconds.
3. Add the sparkling wine to a highball glass filled with ice.
4. Double strain shaker contents into the glass. As this mixture is heavier than the wine, pouring it will suffice in mixing the two.
5. Garnish with the lime.



Late Harvest

INGREDIENTS

- 1.5 oz London dry gin
- 1.5 oz dry Basque cider
- 0.75 oz fresh carrot juice
- 0.5 oz lemon juice
- 0.5 oz maple syrup (preferably amber syrup for its rich taste)
- Fresh basil to garnish

METHOD

1. Combine all ingredients (except the basil) in a shaker.
2. Fill with ice and shake for 10-15 seconds.
3. Double strain into a coupe cocktail glass.
4. Garnish with the basil.

The Coffee Roaster

INGREDIENTS

- 1.5 oz coffee-infused mezcal joven*
- 0.75 oz solera-aged Amontillado sherry
- 0.25 oz maple syrup infused with black cardamom (*recipe in Flavouring Maple Syrup section*)
- 2 dashes Angostura
- 3 Amarena cherries

METHOD

1. Combine all ingredients (except the cherries) in a mixing glass.
2. Fill with ice and stir with a spoon for about 20 seconds.
3. Strain into a coupe cocktail glass.
4. Garnish with the cherries.

**Coffee-infused Mezcal*

1. **Combine 35 g medium-roast, coarse-grind coffee and 700 ml mezcal in a large bowl.**
2. **Leave to infuse for 1 hour, then strain through a coffee filter.**
3. **Bottle. Keeps at room temperature indefinitely.**

Orléans Maple Breeze

INGREDIENTS

- 1 oz gin
- 1 oz fresh lemon juice
- 0.5 oz maple syrup (preferably golden syrup for its delicate flavour)
- 0.25 oz Maple-Balsamic Strawberry Shrub (*recipe in House Ingredients section*)
- 2,5 oz sparkling maple wine (ex.: Mousse des bois brut from Domaine Vallier-Robert)
- Fresh basil

METHOD

1. Add all ingredients (except the Mousse des bois) to a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Double strain into a highball glass filled with ice.
4. Top up with the Mousse des bois.
5. Garnish with a sprig of fresh basil.

A trip to Québec's Ile d'Orléans at strawberry time.



Maple Red Carpet

INGREDIENTS

- 6-8 cranberries
- 2 oz vodka
- 0.75 oz lime juice
- 0.5 oz pink pepper maple syrup (*recipe in House Ingredients section*)
- A few cranberries and maple sugar to garnish

METHOD

1. Put the cranberries in your shaker and crush with a pestle.
2. Add the other ingredients.
3. Fill shaker with ice and shake vigorously for 10 seconds.
4. Double strain into a glass filled with crushed ice.
5. Garnish with a few cranberries dusted with maple sugar.
6. Serve with a recyclable straw..

Harmonious notes of maple, spice, and fruit in this delightful take on the Cosmopolitan.



Maple All-Inclusive

INGREDIENTS

- 1.5 oz aged Acerum (dark)
- 0.75 oz fresh lime juice
- 0.5 oz maple syrup (preferably golden syrup for its delicate flavour)
- 2 oz sparkling maple wine (ex.: Mousse des bois - Brut Zéro Dosage from Domaine Vallier Robert)
- Mint Leaves

METHOD

1. Add all ingredients (except the Mousse des bois) to a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Double strain into a cocktail glass.
4. Add the Mousse des Bois.
5. Garnish with a sprig of fresh mint.

Like a Mojito with your toes in the sand at an all-inclusive Québec resort.



Maple Parasol

INGREDIENTS

- 4 oz maple white wine (ex.: Prémices d'avril from Domaine Vallier Robert)
- 0.5 oz sea buckthorn juice, freshly made
- 0.25 oz maple syrup (preferably amber syrup for its rich flavour)
- 2 oz ginger ale
- 1 stem rosemary or sea buckthorn

METHOD

1. Mix in a Copa cocktail glass filled with ice.
2. Garnish with the stem of rosemary or sea buckthorn.

This fruity sangria combines sweet maple with innovative winemaking.



Maple Highlights

INGREDIENTS

- 1 oz Val Ambré
- 0.5 oz aged Acerum
- 0.5 oz Calvados
- 0.25 oz Campari
- 1 dash sweet clover extract

METHOD

1. Add all ingredients to a mixing glass filled with ice.
2. Stir with a spoon for about 30 seconds.
3. Strain into an Old Fashioned glass filled with ice.
4. Garnish with orange zest.

Woody, sweet and bitter. The Maple Highlights was inspired by the Boulevardier cocktail.



Maple Phoenix

INGREDIENTS

- 2 oz rye whisky
- 0.75 oz fresh lemon juice
- 0.5 oz maple grenadine (*recipe in House Ingredients section*)
- 0.5 oz white cocoa liqueur

ACCESSORIES

- Cocktail Smoker Kit with torch and smoke top
- Maple wood chips

METHOD

1. Add the rye, lemon, grenadine, and liqueur to a shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Use a Smoke Top or similar device to inject maple smoke into the shaker.
4. Double strain into a cocktail glass.

Like its namesake, this cocktail rises from the ashes with each sip.



Maple Peachsicle

INGREDIENTS

- 2 oz bourbon
- 1.5 oz maple peach cordial (*recipe in House Ingredients section*)
- ¼ of a ripe peach (flesh only)
- Maple espuma (*recipe in House Ingredients section*)
- 1 pinch maple sugar

METHOD

1. Put the peach flesh into a shaker and mash with a pestle.
2. Add the bourbon and cordial.
3. Fill shaker with ice and shake for 10 seconds.
4. Double strain into a cocktail glass.
5. Float the espuma on top and garnish with the maple sugar.

The flavour combination alone is enough to create a superb cocktail. The espuma adds freshness and a light, heavenly texture that elevates it to gourmet level.



CONCLUSION

A Journey of Discovery that's Just Beginning...



You have travelled along with Jean-Félix Desfossés as he explored the flavours of maple and its applications in mixology. The experience confirmed to him that maple is a versatile ingredient with unlimited possibilities. With the knowledge gained from his experimentation, you are equipped to perfect these many uses and techniques, and move on to developing your own.

Maple, with its superb, unique flavour, has proven to be an excellent addition to cocktails in ways that range from basic to surprising and innovative. Jean-Félix is eager to see where other mixologists, like you, take it in demonstrating that it is much more than a sweetener. Cheers!

Maple is an instrument for you to play.

*You are the musician, the magician,
the mixologist, with the power to compose
your own sweet music.*

*You are the conductor of an orchestra
of flavours, Maple is your featured player.
Delve into its vast range of possibilities, its
mellow tones, its woody notes, its spicy flair.*

*Combine aromatic science with bold creativity
And give us a taste of your original symphony*

Welcome to the art of mixology!

*Luc Goulet
President, Québec Maple Syrup Producers*



maplefromcanada.ca

ppaq.ca

maplescience.ca