

BACK TO THE FUTURE



AN EVOLUTION OF TARTAN TIKI BY TALISKER



CONTRIBUTORS

JASON CLARK



Jason Clark has been working in the hospitality industry in New Zealand, London & Melbourne for over 22 years. His thirst to pursue perfection led him to compete in cocktail competitions where he excelled and represented his country at 6 global finals including World Class in 2013 & 2014. Jason is now based in London as the UK's Talisker Whisky Brand Ambassador and tours the country educating and inspiring both the trade and consumers about Whisky.

ERVIN TRYKOWSKI



Ervin Trykowski is at the forefront of a new age of Scotch ambassadors. Coming at Scotch from a new and exciting angle, this Scot is a world away from traditional Scotch. Most of his 15 years working in the on-trade was spent behind world class bars in his native Scotland. After two years travelling the world, Ervin has spread the good word of Scotch in over 30 countries making him an international authority on all things Scotch and cocktails.

MARK MORIARTY



Mark is a 27 year old chef, based in Dublin, Ireland. He works at The Greenhouse restaurant, under head chef Mickael Viljanen, which holds one Michelin star. In addition to this, he works across numerous food projects, including TV, brand consultancy, global pop-up restaurants and ambassador rolls. Mark also acts as Diageo reserves 'Global Gastronomer', Mark is a former San Pellegrino world young chef of the year, and is listed on the Forbes 30under30.

LAUREN MOTE



Lauren is the Diageo Reserve Global Cocktailian, co-creator of Bittered Sling Bitters, Sommelier, writer, and spirits judge. A former World Class Canada champ, and top12 in the world – Lauren now spearheads our World Class Studios educational program, and creates programming for bartenders, ambassadors, customers and consumers across 60 countries. She's the global ambassador for the World Class program and represents the entire Reserve portfolio.

TALISKER

SINGLE MALT SCOTCH WHISKY

“THE KING O’ DRINKS”

- ROBERT LOUIS STEPHENSON



TASTING



APPEARANCE

RICH AMBER



NOSE

POWERFUL PEAT SMOKE WITH JUST A HINT OF THE SEA WATER, SALT OF FRESH OYSTERS, WITH A CITRUS SWEETNESS



PALATE

A RICH DRIED-FRUIT SWEETNESS, CLOUDS OF SMOKE, STRONG BARLEY-MALT FLAVORS, WARMING AND INTENSE. PEPPERY AT THE BACK OF THE MOUTH.



FINISH

HUGE, LONG, WARMING AND PEPPERY IN THE FINISH WITH AN APPETISING SWEETNESS.

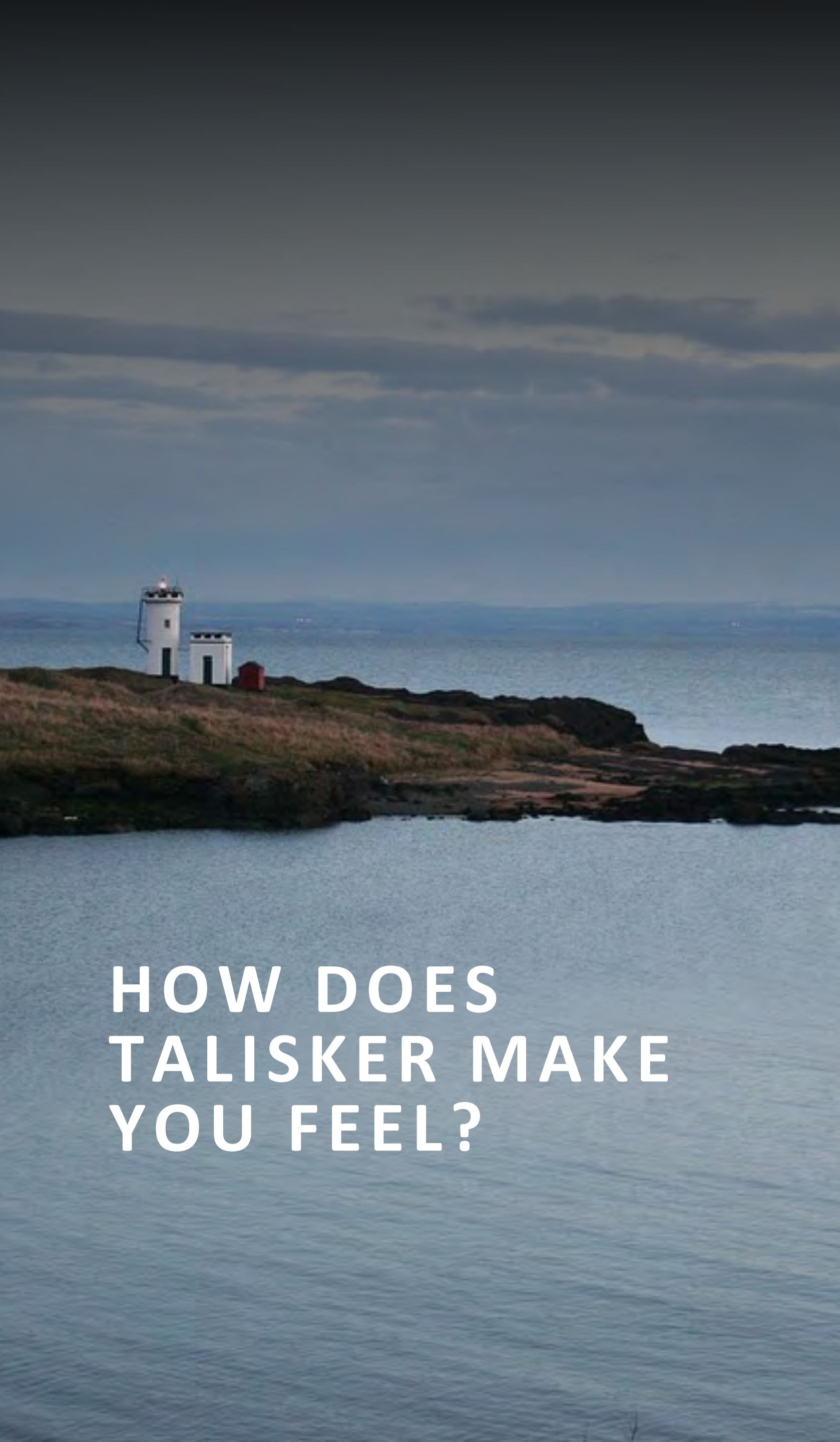
DISTILLERY CHARACTER

KILNED USING PEAT FROM THE HIGHLANDS.

INCREDIBLY PURE WATER FROM THE CNOC NAN SPEIREAG
SPRING.

UNIQUE STILLS HAVE LONG, LOOPING SWAN NECKS.

SIGNATURE PROFILE IS A COMBINATION OF THE UNIQUE
TERROIR OF SKYE AND THE MARRIAGE OF DIVERSE CASKS.



HOW DOES
TALISKER MAKE
YOU FEEL?



DOES IT SPARK A
MEMORY?

ESCAPISM THROUGH FLAVOR

BASED ON THE NARRATIVES AND STORIES WE
TELL EACH OTHER AND OURSELVES



“‘UME’ – TOKYO – SEPTEMBER 2018. THE ONLY TIME FOOD HAS TRULY BLOWN ME AWAY. THE DISH WAS A SET MACKEREL PANNA COTTA, WRAPPED IN SEAWEED, WITH SOY AND THE FRESHEST SALMON ROE I’VE EVER EATEN. IT WAS ONE SIMPLE BITE THAT TRANSPORTED ME BACK TO MY HAPPIEST DAYS AS A KID; OUT AT SEA WITH MY FATHER IN THE WEST OF IRELAND. I COULD FEEL THE WIND, TASTE THE SALT, SMELL THE SEA AIR, FEEL THE SALT WATER...ALL WHILE SITTING IN AN 8 SEATER BASEMENT IN THE MIDDLE OF TOKYO. TO THIS DAY A TOP 3 DISH.”

- MARK MORIARTY

TIKI



HOSTING

ALL THE ELEMENTS OF TIKI, THE
FLAMBOYANCE, THE EXPLORATION, THE
STORYTELLING, ARE ALL UNDERPINNED BY A
CONSUMMATE HOST.





“WE HEARD A LOT OF TALES DURING JUDGING AND WHILE THERE WAS GREAT CREATIVITY IT WAS OFTEN OVERDONE. MY RECOMMENDATION IS BY ALL MEANS TELL US MYTHOLOGICAL TALES THAT LINK TARTAN & TIKI BUT KEEP IT SHORT PUNCHY AND TO THE POINT. DON’T LET A FANCIFUL STORY GET IN THE WAY OF GOOD DRINK. ”

- JASON CLARK



FLAVORS FROM TARTAN TIKI

‘THE SPELL OF THE ISLAND’

BY ANDREA MACCARONE.
HOTEL EMPERADOR, MADRID, SPAIN

2 OZ TALISKER 10

1/2 OZ RON ZACAPA 23 SOLERA

1 1/2 OZ TOASTED PINEAPPLE PUREE WITH PINK PEPPER

2/3 OZ FRESH LIME JUICE

2/3 OZ HOMEMADE TOASTED ALMOND SYRUP

1/3 OZ HOMEMADE TOASTED BARLEY, CINNAMON AND LEMONGRASS

SHAKEN AND STRAINED OVER CRUSHED ICE IN A HANDMADE CERAMIC GLASS.

GARNISHED WITH TOASTED BARLEY FOAM, NATURAL ORCHID AND EXOTIC FLOWERS.

WORLD CLASS™
STUDIOS



‘SOGGY POLITICIAN’

BY SEAN FENNELLY.
FITZ’S, LONDON, UK.

TALISKER 10YR

PEPPERCORN FALERNUM

PIEL DE SAPO MELON

LEMON

CULTURED SEAWEED BUTTER

WILDFLOWER HONEY





“I ALWAYS LOOK AT ‘WHISKY’ TO START, AND THEN BREAK DOWN THE TASTING NOTES ON WHAT MAKES EACH EXPRESSION SPECIAL, AND PAIR TO THOSE DIRECTIONS. THIS WILL USUALLY POINT ME TOWARDS SOMETHING IN THE GLOBAL FOOD AND CULTURE SCENE, WHICH GIVES ME AN AMAZING BENCHMARK TO BUILD RECIPES AND STORIES FROM. THE BUILDS MIGHT LOOK ‘UNIQUE’ OR ‘UNCOMMON’ TO THE NAKED EYE BUT DIGGING A LITTLE DEEPER REVEALS A CONNECTION TO FLAVOR AND STORY THAT WE HAD PREVIOUSLY OVERLOOKED.”

- LAUREN MOTE

GLOBAL FLAVORS



ALL SPICE (CARIBBEAN, LATIN AMERICA)

CINNAMON (INDIA, CHINA, LATIN AMERICA)

CHOCOLATE (LATIN AMERICA, CARIBBEAN, AFRICA)

CREAM AND ICE CREAM (UK, IRELAND, CANADA, NORDICS, NORTH AMERICA)

DRIED FRUITS (SOUTHERN EUROPE, TURKEY, MOROCCO, LEVANT/MIDDLE EAST)

FIGS (SOUTHERN EUROPE, TURKEY, MOROCCO, LEVANT/MIDDLE EAST)

GINGER AND GINGER ALE (UK, IRELAND, CANADA, NORDICS, NORTH AMERICA, CHINA, ASIA)

HONEY (ALL)

LEMON JUICE (ALL)

ORANGE CURAÇAO (SOUTHERN EUROPE, TURKEY, MOROCCO, LEVANT/MIDDLE EAST)

PEARS (UK, IRELAND, CANADA, NORDICS, NORTH AMERICA, CHINA, ASIA)

SALT MALDON, JAPANESE, KOSHER, HAWAIIAN, FLEUR DE SEL, SMOKED, FINE, TRUFFLE, VANILLA

SMOKINESS BACON, BBQ FOODS, SMOKED BEER, SMOKED CHEESE, CHIPOTLE PEPPERS, SMOKED DUCK, SMOKED FISH, GRILLED FOODS, SMOKED HAM, SMOKED PAPRIKA, SMOKED SALMON, SMOKED SALT, SMOKED SAUSAGE, SMOKED TEA, SMOKED WHISKY

SPICES CINNAMON, STAR ANISE (INDIA, CHINA, LATIN AMERICA)

SUGAR BROWN AND WHITE (ALL)

SWEET POTATOES (THE AMERICAS)

VANILLA (ALL)

TASTING

		●			

Smoky

Delicate

Light

Rich

APPEARANCE
Rich amber

NOSE
Powerful peat-smoke with just a hint of the sea-water salt of fresh oysters, with a citrus sweetness.

PALATE
A rich dried-fruit sweetness, clouds of smoke, strong barley-malt flavours, warming and intense. Peppery at the back of the mouth.

FINISH
Huge, long, warming and peppery in the finish with an appetising sweetness.



“ONE OF THE KEY PILLARS OF POLYNESIAN AND TIKI CULTURE THAT COMES UP AGAIN AND AGAIN, NO MATTER WHERE YOU ARE IN THE WORLD IS STORYTELLING. AT THE WORLD’S BEST BARS THIS IS EXPRESSED IN THE FORM OF INCREDIBLE HOSPITALITY, THROUGH AN ENTHUSIASTIC BARTENDER, TELLING YOU A STORY WITH GREAT ENERGY TO GET YOU EXCITED ABOUT THE DELICIOUS BEVERAGE YOU ARE ABOUT TO IMBIBE. BARTENDERS TELL ALL KINDS OF STORIES TO GET PEOPLE EXCITED, BUT OFTEN IN TIKI THEY TEND TO LEAN ON POLYNESIAN MYTHS AND LEGENDS THAT HAVE INSPIRED THIS GREAT DRINKING TREND.”

- ERVIN TRYKOWSKI

SELKIES & MO'OS'



DEMO #1

DARK & GLORY

BY LAUREN MOTE

1 OZ TALISKER 10YR

2 OZ COLD BREW COFFEE

1/2 OZ BLACKSTRAP MOLASSES

2 DASHES AROMATIC BITTERS

2 OZ GUINNESS STOUT

2 OZ TONIC WATER

Build Talisker, coffee, molasses and bitters in a Highball glass, add ice and top with Guinness and tonic. Stir slowly to combine flavors.



THE LOCH NESS MONSTER & INDONESIAN LAKES



DEMO #2

SKYE TAI

1 1/2 OZ TALISKER 10

1/2 OZ ORANGE CURACAO WITH CINNAMON

2/3 OZ LIME JUICE

2/3 OZ GRAPEFRUIT JUICE

1/2 OZ ORGEAT

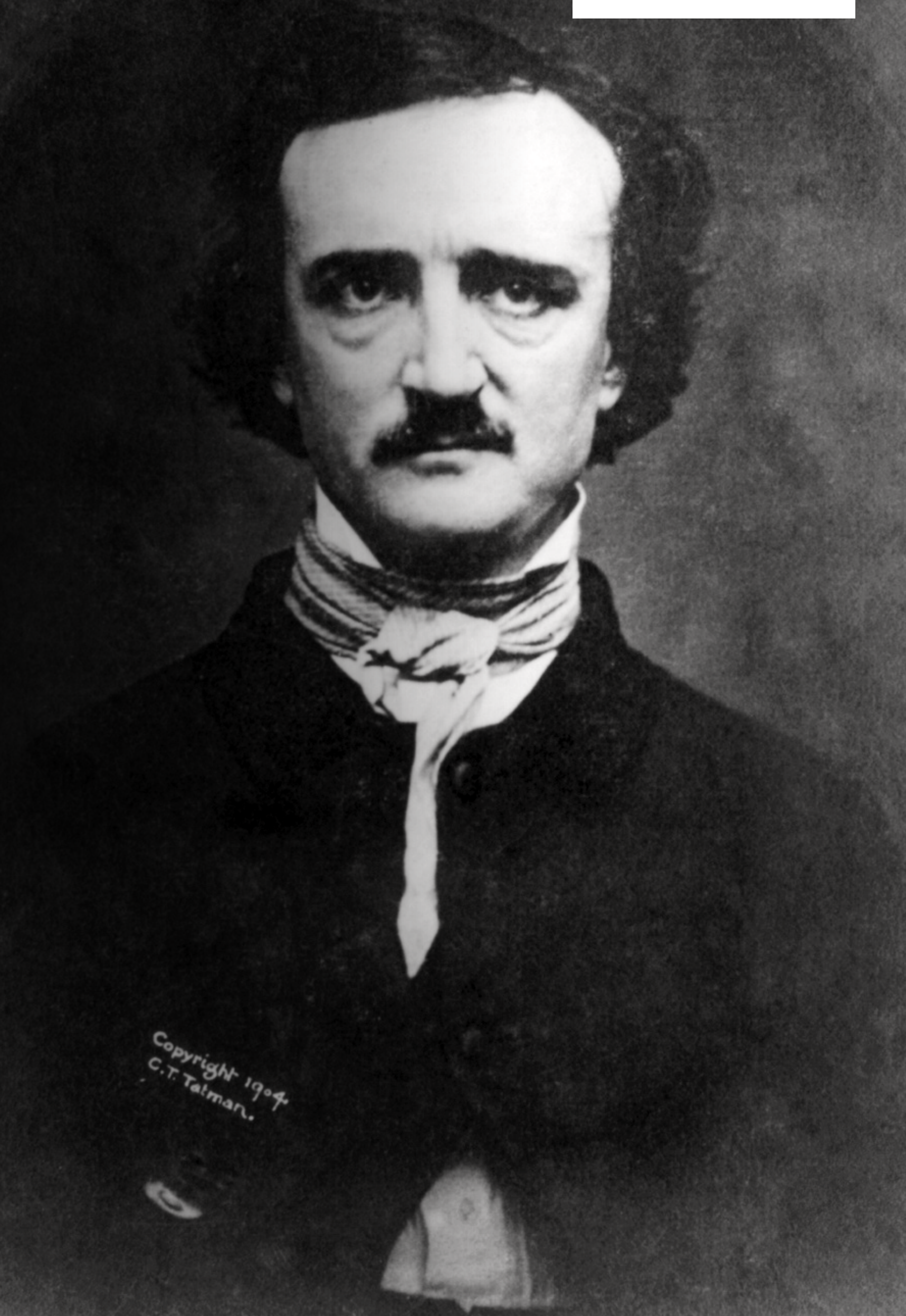
Shake all ingredients with ice, and strain over fresh cubed ice into a tall, clay cup with a reusable straw, cinnamon, lime leaf and crushed, toasted almond slices.



A white unicorn is running through a dark, dense forest at night. A person is lying on its back, holding onto its mane. The unicorn's body is brightly lit, contrasting with the dark surroundings. The forest floor is covered in dark foliage and some small, glowing blue lights. The overall mood is mysterious and magical.

KELPIES & THE BÄCKAHÄSTEN

WHIRLPOOLS & EDGAR ALLEN POE



DEMO #3

NORSE REMEDY

1 1/2 OZ TALISKER 10YR
1/2 OZ GINGER LIQUEUR
2 OZ HONEY-APPLE SHRUB
2 DASH AROMATIC BITTERS

Shake all ingredients with ice and serve over fresh cubes in a highball glass. Garnish with an apple fan on a pick.





STORYTELLING IN HOSPITALITY IS SOMETHING THAT WE AS BARTENDERS CAN DO
TO MAKE OUR GUESTS FEEL ENTERTAINED, ENRAPTURED, AND PART OF
SOMETHING GREATER THAN JUST “BEING AT A BAR”, WHEN THEY SIT DOWN
WITH US.



THANKS!

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