



Ready, Set... Spritz!

2023 Competition Application

Challenge Overview

Spritz season is every season! Since spritzes continue to be reimaged to fit a variety of occasions, they have become popular serves to enjoy both at home and in bars and restaurants across the country.

In this challenge, you are tasked with developing your own take on a Spritz serve. To develop your signature Spritz, use a resource on Diageo Bar Academy, such as a Master Class or World Class Studio, to identify an emerging trend that will inspire your serve. You must also select (1) occasion from the list below to center your signature Spritz serve around.

- Brunch
- Pool Day
- Aperitivo Hour
- Back Yard BBQ

For this cocktail:

- You can use any DIAGEO Reserve Brand and/or Seedlip listed in the Stock List.
- No homemade ingredients are permitted; all ingredients must be Stock & Pantry List items.
- All tools, equipment, ice, and glassware needed to create your recipe must be included in the Stock Equipment List.
- This serve is open to your own interpretation and inspiration and should connect to the theme of the occasion.

- You must provide the recipe and instruction for building a single serve. This recipe and associated written prompts will be paper judged. For those who progress on within the competition and enter the Top 100, this cocktail will be created and judged in person to determine the Top 30.
- Please note, the recipe will be recreated exactly as it is written out in your submission. For this reason, ensure your submission is clear and comprehensive. If an ingredient, method, or step is not called out, it will not be assumed or completed.

Accompanying your recipe, you must also submit a written response with a brief description of your serve, how and why you determined it, its connection to your identified occasion and emerging trend, what techniques or skills you used, and what educational asset on Diageo Bar Academy inspired you to create it. You should also demonstrate your knowledge of your selected DIAGEO Reserve Brand Spirit(s).

Technique Tested

In this challenge, you'll be tested on your knowledge of the Spritz serve and ability to innovate on an established serve type and to develop a signature serve for an identified occasion.

Pre-Work

Before starting on this challenge, it will be helpful to review available [Diageo Bar Academy](#) content for reference of trends and best practices. Then, take the learnings from one or more of the resources available (Master Class, World Class Studio, etc.) to develop your signature serve.

Stock List

RESERVE SPRITS	WINE FORTIFIED WINE	OTHER ABV PRODUCTS
Bulleit Frontier Whiskey <i>Bourbon, Rye</i>	Allspice Dram	Curaçao: <i>Blue & Orange</i>
Ciroc Vodka <i>Base</i>	Amaro Nonino	Cynar
DeLeon Tequila <i>Blanco, Reposado, Añejo</i>	Ancho: <i>Reyes, Reyes Verde</i>	Fernet Branca
Don Julio Tequila <i>Blanco, Reposado, Añejo</i>	Aperol	Frangelico
Johnnie Walker Blended Scotch <i>Black Label</i>	Apricot Brandy	Grand Mariner
Ketel One Family Made Vodka <i>Base, Citroen</i>	Averna Amaro	Italicus
Ketel One Botanical <i>Grapefruit & Rose, Cucumber & Mint, Peach & Orange Blossom</i>	Benedictine	Luxardo Maraschino
Seedlip <i>Garden 108, Grove 42, Spice 94</i>	Calvados	Mastiha
Tanqueray Gin <i>London Dry, No. TEN</i>	Campari	Mezcal Union
Talisker Scotch <i>10 YR</i>	Chartreuse: <i>Green & Yellow</i>	Pernod Absinthe
The Singleton <i>Glendullan 12</i>	Clement Mahina	Ramazotti Amaro
Ron Zacapa <i>No. 23</i>	Coco	Sparkling Hard Cider
	Crème de: <i>Abricot, Banane, Cacao White, Cassis, Fraise, Framboise, Mûre, Pêche</i>	Suze
		Velvet Falernum
		BITTERS
		Carpano: <i>Antica, Punt e Mes</i>
		Cocchi: <i>Americano, di Torino, Rosa</i>
		Dolin Vermouths: <i>Blanc, Dry, Rouge</i>
		Dubonnet Rouge
		Lillet: <i>Blanc, Rose</i>
		Port: <i>Tawny, Ruby</i>
		Prosecco
		Sherry: <i>Amontillado, Fino, Oloroso, PX</i>
		Sparkling Wine/Champagne
		Angostura Bitters
		Chocolate Bitters
		Grapefruit Bitters
		Lemon Bitters
		Orange Bitters
		Peychaud's

Pantry List

NONPERISHABLE	SODAS JUICES	PERISHABLE	SYRUPS
Chinotto	Agave Nectar	Apple: <i>Green, Red</i>	Demerara Sugar Syrup (2:1)
Coconut Water	Ascorbic Acid	Basil	Ginger Syrup
Cranberry: <i>All Natural</i>	Balsamic Vinegar	Blackberries	Honey Syrup (2:1)
Espresso: <i>Brewed, Room Temp</i>	Black Pepper	Blueberries	Maple Syrup
Ginger Ale: <i>Fever-Tree</i>	Brandied Cherries	Cantaloupe Melon	Simple Syrup
Ginger Beer: <i>Fever-Tree</i>	Cinnamon Sticks	Carrots	
Grapefruit (Pink): <i>Fresh, Strained</i>	Citric Acid	Celery Heads	
Lemon: <i>Fresh, Strained</i>	Cloves	Cherries: <i>Fresh</i>	
Lime: <i>Fresh, Strained</i>	Coco Lopez	Cilantro	
Orange: <i>Fresh, Strained</i>	Grenadine	Cold Brew Coffee	
Pineapple: <i>Fresh, Strained</i>	Honey	Cream: <i>Heavy</i>	
Soda Water	Malic Acid	Cucumber	
Sparkling Mineral Water	Nutmeg: <i>Whole</i>	Dill	
Sparkling Pink Grapefruit: <i>Fever-Tree</i>	Olives: <i>Cocktail</i>	Eggs	
Still Mineral Water	Onions: <i>Cocktail</i>	Ginger: <i>Fresh</i>	
Tonic Water: <i>Fever-Tree</i>	Orange Flower Water	Grapefruit	
<i>Elderflower, Indian, Mediterranean</i>	Passionfruit Purée	Grapes: <i>Green, Red</i>	
Tomato	Red Tabasco	Jalapeños	
Yuzu Juice	Rose Water	Lemons	
	Sea Salt	Limes	
	Sichuan Pepper	Mangos	
	Smoked Paprika	Mint	
	Sriracha	Naval Oranges	
	Star Anise	Nectarines	
	Tajín Seasoning	Olive Oil	
	Tartaric Acid	Peaches	
	Tea: <i>Black, Chai, Chamomile, Earl Grey, Green, Hibiscus</i>	Pears	
	Tumeric: <i>Powder</i>	Pineapple: <i>Whole</i>	
	Vanilla Extract	Plums	
	Wood Chips: <i>Mesquite, Apple</i>	Raspberries	
		Rosemary	
		Sage	
		Strawberries	
		Thyme	
		Watermelon	

EQUIPMENT

Atomizer
Bar Spoon
Blender
Cheater Bottles
Chopping Board
Citrus Peelers
Citrus Press
Cocktail Skewers
Dasher Bottles
Decanters
Fine Strainer
Hay Straws – L
Hay Straws – S
Hot Plates
ISI Whipper (CO2, N2)
Japanese Mixing Glass
Jigger
Knife
Measuring Spoons
Microplane
Muddler
Saucepans
Scale
Shaker Set
Smoking Box & Gun
Speed Pourers
Squeeze Bottles
Strainers
Tea Kettle
Thermometer
Torch Gun
Whisk
Wooden Spoons

GLASSWARE

Acopa 6.25oz Flute
Acopa 7.24oz Martini
Acopa Select 8.5oz Irish Coffee Mug
Acopa 11oz All-Purpose Wine
Acopa 11.5oz Collins Glass
Acopa 12oz Double Rocks
Acopa 13.25oz Poco
Libbey 4oz Cordial
Libby 8.5oz Coupe
Master's Reserve – 5.5oz Nick & Nora

ICE

Kold Draft
Pebble Ice