



183

MAISON ROUTIN  
FRANCE

## BPS Event Recipes

Recipes by Lisa Ash-Routin America

# Spiked Salted Caramel Lemon Coffee Tonic

## Ingredients

1 oz. vodka

1 lemon wedge squeezed

$\frac{3}{4}$  oz. 1883 Salted Caramel Syrup

3 oz. seltzer water

ice

2-3 oz. cold brewed coffee

## Garnish

torched lemon

## Instructions

Combine ingredients in a 16 oz. glass in order listed.

Garnish and serve layered.



# Pomegranate Orange Hard Seltzer

## Ingredients

1 oz. vodka

½ oz. fresh squeezed orange juice

¾ oz. 1883 Pomegranate Syrup

Ice

4 -5 oz. seltzer water

## Garnish

orange slice & pomegranate seeds

## Instructions

Combine ingredients in a 14 oz. serving glass.  
Stir, garnish and serve.



# Grapefruit Elderflower Spritz

## Ingredients

1 oz. 1883 Elderflower Syrup

2 oz. white grape juice

1 oz. lemon seltzer water

3 oz. prosecco

## Garnish

## Instructions

Combine ingredients in a 7 oz. glass.

Stir, garnish and serve.



# Elderflower, Grapefruit Thyme Hard Seltzer

## Ingredients

Ice

1 oz. vodka or gin

¼ oz. 1883 Elderflower Syrup

½ oz. 1883 Grapefruit Syrup

4-5 oz. seltzer water

## Garnish

lemon & thyme

## Instructions

Combine ingredients in a 14 oz. serving glass.  
Stir, garnish and serve.



# Peach Hibiscus Gin & Tonic

## Ingredients

Ice

2 oz. Gin ( floral forward variety )

½ oz. 1883 Peach Syrup

½ oz. 1883 Hibiscus Syrup

½ oz fresh lime juice

4 oz Fever Tree Indian tonic water

## Garnish

candied hibiscus flower

## Instructions

Combine ingredients in a 14 oz. serving glass.

Stir, garnish and serve.



# French Blueberry Lavender Cold Brew

## Ingredients

Ice

½ oz. 1883 Blueberry syrup

½ oz. 1883 Lavender syrup

¼ oz. 1883 Vanilla syrup

2 oz. half and half

6 oz. cold brewed coffee

## Garnish

whipped cream, dried lavender, blueberries

## Instructions

Combine ingredients in a 16 oz. glass in order listed.

Stir, garnish and serve.





# Salted Caramel Shakerato

## Ingredients

$\frac{3}{4}$  oz. 1883 Salted Caramel Syrup

2 oz. fresh espresso

$\frac{1}{2}$  cup cubed ice

## Garnish

caramel drizzle

## Instructions

Dry shake first 2 ingredients in shaker for 10 seconds.

Add ice and shake for 30 seconds.

Strain into a 6 oz. glass.

Garnish and serve.





# Hibiscus Coffee Tonic

## Ingredients

$\frac{3}{4}$  oz. 1883 Hibiscus Syrup

3 oz. Fever Tree Indian Tonic

ice

2-3 oz. cold brewed coffee

## Garnish

lemon twist & hibiscus

## Instructions

Combine ingredients in a 14 oz. glass in order listed.

Garnish and serve layered.



# Pomegranate Rose Lemonade

## Ingredients

Ice

½ oz. 1883 Pomegranate Syrup

½ oz. 1883 Rose Syrup

7 oz. lemonade

## Garnish

lemon & pomegranate seeds

## Instructions

Combine ingredients in a 16 oz. serving glass.

Stir, garnish and serve.



# Raspberry Hibiscus Green Tea

## Ingredients

Ice

½ oz. 1883 Raspberry Syrup

¼ oz. 1883 Hibiscus Syrup

¼ oz. fresh orange juice (one wedge)

7 oz. fresh brewed green tea

## Garnish

thyme

## Instructions

Combine ingredients in a 16 oz. serving glass.

Stir, garnish and serve.



# Pomegranate Cherry Blossom Mocktail

## Ingredients

Ice

$\frac{3}{4}$  oz. 1883 Pomegranate Syrup

$\frac{1}{2}$  oz. 1883 Cherry Blossom Syrup

$\frac{1}{2}$  oz. fresh lime juice

7 oz. seltzer water

## Garnish

Cherries, lime, mint

## Instructions

Combine ingredients in a 16 oz. serving glass.

Stir, garnish and serve.



1883

HAISON FOUTIN  
FRANCE

## Pork Medallions in Blackberry Fig Coulis Serves 2

2 fresh or dried figs  
2 tbs. port  
2 tbs. 1883 Blackberry Syrup  
7 tbs. butter  
1 lb. boneless, center cut pork loin, trimmed  
1 tbs. aged balsamic vinegar  
1 tbs. minced shallot  
½ C. heavy cream  
S & P

Cut the stems from the figs and slice into 4 wedges, then marinate in the port for 30 minutes.

Simmer figs, port, 1883 Blackberry Syrup, a pinch of salt, 1 tablespoon of the butter and 2 tablespoons of water for 15 minutes or until figs are soft.

Puree in a food processor with 2 more tablespoons of butter, set aside.

Cut pork into 1-inch thick medallions and season with salt and pepper.

Sauté the pork about 4 minutes on each side in 3 tablespoons of butter.

Remove pork from pan and place on heated plate. Keep warm.

Deglaze the pan with the vinegar, add shallots and 1 more tablespoon of butter.

Scrape the pan and add the cream and juices from the pork and reduce.

Turn off heat and whisk in the blackberry fig coulis, season to taste.

Spoon sauce onto warm plate. Place medallions on top.