



## Basil Peach Shrub Cocktail

Experience the perfect blend of flavors with our Basil Peach Shrub Cocktail featuring the exquisite Pizca Maqueño vinegar. This delightful concoction combines the natural sweetness of peaches, the refreshing essence of basil leaves, and the unique tang of Pizca Maqueño vinegar for a truly exceptional taste.

### Ingredients for the Pizca Shrub:

- 1/2 cup of Pizca Maqueño vinegar
- 1/2 cup of pureed or chopped peach
- 1/2 cup of sugar or honey (adjust to taste)
- Fresh basil leaves

### Preparation:

1. In a mason jar, combine the Pizca Maqueño vinegar, pureed or chopped peach, and sugar or honey.
2. Add a handful of fresh basil leaves to the mixture.
3. Seal the jar tightly and shake vigorously for 30 seconds. Allow the flavors to meld together as they infuse.

### Creating the Basil Peach Pizca Shrub Cocktail:

1. 1 oz of the prepared Pizca Shrub
2. 1.5 oz of gin
3. Sparkling water
4. Fresh basil leaves

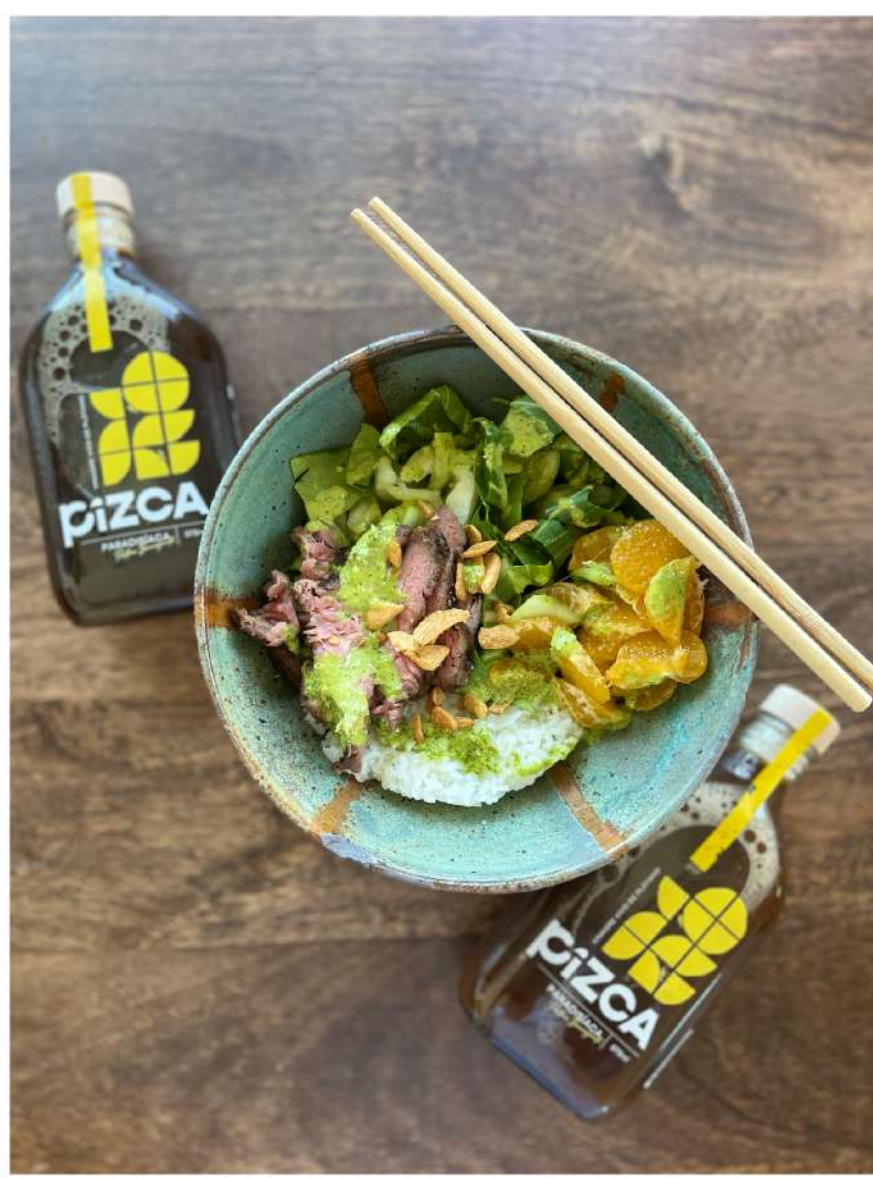
### Instructions:

1. Begin by topping a cocktail shaker or mason jar with ice.
2. Pour in 1 oz of the Pizca Shrub, followed by 1.5 oz of gin for a spirited twist.
3. Add a few fresh basil leaves to enhance the aroma and flavor.
4. Shake the mixture well to blend all the ingredients harmoniously.
5. Strain the cocktail into a glass of your choice, allowing the enticing flavors to shine through.
6. Finish by topping the cocktail with sparkling water, creating a delightful effervescence.
7. Garnish with additional basil leaves for a touch of elegance.

### Enjoy Without Alcohol:

For those seeking a non-alcoholic option, simply omit the gin from the recipe while retaining all the other flavorful components. Savor the refreshing and complex taste of the Pizca Shrub equally.

Indulge in the intriguing combination of basil, peach, and Pizca Maqueño vinegar with every sip of this exquisite cocktail. Whether you're celebrating a special occasion or unwinding after a long day, our Basil Peach Pizca Shrub Cocktail offers a symphony of flavors that will scream 'carnaval!' at your taste buds and leave you craving for more.



## Tropical Goddess Dressing

Elevate your culinary experience with our Tropical Goddess Dressing. This vibrant creation brings together a symphony of flavors, combining the fresh notes of dill and parsley, the complex sweetness and acidity of Barraganete Vinegar, the creaminess of mayo, and the richness of olive oil. A dash of salt to enhance the 'sabor tropical'.

### Ingredients for the Tropical Goddess Dressing w/ Pizca Barraganete Vinegar:

- A bunch of dill
- A bunch of parsley
- ½ cup of Barraganete Vinegar
- 1 tbsp of Mayo
- A splash of olive oil
- Salt to taste

### Preparation:

1. Gather the dill and parsley, ensuring their freshness and vibrancy.
2. In a mixing bowl, combine the bunches of dill and parsley, Pizca Barraganete Vinegar, mayo, and a splash of olive oil.
3. Season the mixture with a pinch of salt to enhance the flavors.
4. With a hand mixer, blend all the ingredients until they come together in a velvety, thick consistency.

### Bowl Inspiration:

#### Base:

- White Rice

#### Protein:

- Steak or protein of your choice, cooked to perfection

#### Vegetables:

- Baby bok choy, tender and flavorful

#### Toppings:

- Crispy fried garlic, adding a satisfying crunch
- Juicy mandarin segments, bringing a burst of sweetness
- an extra splash of Pizca Vinegar

### The Finishing Touch:

Drizzle your deliciously crafted Tropical Goddess Dressing over the entire creation, to elevate the flavors of any food. Our Tropical Goddess Dressing, paired with any masterpiece is a creative expression that is both satisfying and indulgent.



## Esquite Tostada

Discover a revolutionary twist on a classic favorite with our Esquite tostada enhanced by the exquisite Vinagre Maqueño. This delightful dish captures the essence of roasted corn and elevates it to new heights, infusing it with the rich flavors of Pizca Maqueño vinegar. Topped with a luscious labneh or crema base, Parmesan, chipotle flakes, and an array of vibrant toppings, this Esquite creation is a symphony of textures and tastes.

### Ingredients:

#### For the Esquite:

- 1 corn
- 1/2 cup of labneh or crema
- 1 tbsp of Pizca Maqueño vinegar
- Parmesan cheese, grated
- Chipotle flakes

#### For the tostada:

- Corn based tortillas
- Cooking oil

#### Toppings:

- Pickled onions, for a tangy kick
- Slices of fresh radish, offering a crisp bite
- Chili Crunch, to add a spicy crunch
- Fresh dill, for a burst of herbal goodness

### Preparation:

#### Esquite:

1. Boil or roast corn until tender
2. Once cooled, remove the kernels from the cob.
3. In a bowl, combine the corn kernels with labneh or crema.
4. Introduce the tantalizing Pizca Maqueño vinegar, for the twist.
5. Sprinkle Parmesan cheese over the mixture
6. For a hint of heat and depth, scatter chipotle flakes, infusing the dish with a smoky, spicy essence.
7. Gently fold the ingredients together

#### Tostada:

1. Preheat oven to 425°F (220°C).
2. Lightly oil both sides of tortillas.
3. Place oiled tortillas on a baking sheet.
4. Bake 5-8 minutes on each side until crispy.

### Toppings:

1. Add all the toppings for additional textures and extra depth to the dish.

### Serve and Enjoy:

Present your Esquite creation with Vinagre Maqueño as a masterpiece of flavors and textures. The luscious base of labneh or crema, harmonized with the complex sweetness and citrusy flavors of our Pizca Maqueño vinegar, creates the perfect partner for corn. Enjoy every bite!