

Brazil!!!!

Well, the Brazilian Ball (Canada's most exclusive and profitable charitable gala) is right around the corner so, I thought it fitting that this week we discuss Cachaca.

Cachaca is Brazil's national spirit. It is a clear liqueur that could be placed between vodka and rum. It is distilled from sugar cane in copper stills using a process that dates back to the 17th century.

Once the cane is in the stills ground Corn Meal in the form of a paste is added to cultivate the yeast for the fermentation process. Cachaca is not aged which is what separates it from rum. Most rums are aged in oak casks for some period of time in order to give the woody flavouring. Cachaca's flavouring comes from the cane and the distillation process which gives it a slight spicy flavouring.

The secret to Cachaca is the way the sugar cane is harvested and planted. The cane itself has to conform to exacting criteria to ensure that all Cachaca is produced to certain quality standards there by creating flavouring parameters. .

The famous Cachaca drink is the Caipirinha which is made from pulverized lime, sugar and ice. This mixture is then placed into a glass and the Cachaca is poured and mixed into the muddled mixture. There are various other Caipirinha that use kiwi fruit, raspberries and various other fruits as well. Some may find this to be a very potent drink so spring water is sometimes added to dilute the flavour.

Here are some great recipes for you to try at home.

1 oz. Batuque Cachaca
½ oz. Hpnotiq
2 tsp Sugar
3 lime wedges
½ cup of ice

Pulverize the lime and sugar together add cachaca and more ice if desired.

1 oz. Batuque Cachaca
2 tsp Sugar
3 kiwi wedges
2 oz. Lemonade
½ cup of ice
Pulverize all of the ingredients in a shaker and serve over ice