







Spirito Italiano





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Dom Costa

Back in the seventies when I started working for the cruise liners in the Caribbean I loved to sit at a beach bar enjoying a Yellow Bird – the great combination of Galliano, rum, triple sec and lime named after the little yellow birds you see everywhere in the West Indies.

Along with the Golden Cadillac, the Golden Dream and the Barracuda it was a very fashionable drink back then. It is no coincidence that all of them had one thing in common – Galliano. Every time we went ashore and visited a bar, even on the smallest islands, there would be the long neck of the Galliano bottle standing out on the shelf. It's a testament to the popularity the liqueur had all over the world.

I'm thrilled that Galliano is finally being produced to its original recipe again. Galliano L'Autentico takes this legendary brand back to the classic traditions of Italian liqueur-making. I am sure it will take the drink to new heights, and that it will play a key role in the cocktail lists of the best bars in the world.

“Salute” Galliano L'Autentico, welcome back!

A handwritten signature in black ink that reads "Dom Costa". The signature is fluid and cursive.

Dom Costa

Alassio, Italian Riviera, Autumn 2008





What follows is Italy's historic version of David and Goliath, the hero of Italy's very own Alamo. Only this time with a gloriously triumphant conclusion.

The history of Galliano unveiled



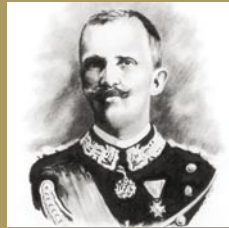
It's a potent mix. Take one charismatic, impossibly handsome national war hero. Name your creation after him. Take tens of thousands of Italian prospectors who flocked to California during the great Gold Rush. To remind them of their homeland make your liqueur guess what colour?

Add a recipe that reads more like a medieval elixir of herbs, plants, roots, barks, spices and flower seeds. Follow with a distillation process that's closer to the creation of the finest perfume, than that of a spirit. Mix with equal measures of flamboyance and audacity. Shake together vigorously with a liberal dash of passion and humour. Employ one Abyssinian waiter to serve. And there you have it: the very essence of Galliano which has remained unchanged (you could say on ice) since it was first blended in 1896.

Galliano

*flamboyance
audacity
passion
humour
authenticity*

With a recipe that reads more like a medieval elixir of herbs, plants, roots, barks, spices and flower seeds, the very essence of Galliano has remained unchanged since it was first blended in 1896.



The story begins in the vibrant Tuscan port of Livorno on the western coast of Italy. Somewhere in amongst the Medicean canals, towering fortified walls, tangle of streets, tamarisks and oleanders, Arturo Vaccari uttered his first, one imagines triumphant, wail as he entered the world in 1854.

His early years passed uneventfully enough, and at the age of 18 he was to be found working for his father who ran a business distributing imported liqueurs. His independent spirit rapidly asserted itself, and it was not long before he started his own distilling company aptly named Distilleria Arturo Vaccari. It was not until he was 42 that Arturo Vaccari perfected his creation which was soon to take its place alongside the world's finest liqueurs.

He blended some 30 herbs, both local, Alpine and exotic, ranging from star anise, juniper and lavender to yarrow musk and vanilla, and evolved a process of some seven infusions and six distillations. The result was an exquisite assault on the senses. A deliciously complex, intense yet mellow taste with an extraordinarily provocative aroma.

With typical style and panache Signor Vaccari presented his unique liqueur not only to the most eminent local dignitaries but also the King of Italy and Pope Leone XIII. "I hereby declare that I find Liqueur Galliano good for the health and of excellent taste" wrote the medical doctor of the said Pope.

Being a man of vision and a consummate entrepreneur Vaccari also employed the services of a promoter from Abyssinia named 'Il Moretto'. There was method in the madness of engaging an immaculately attired ethnic gentleman to present the new liqueur at promotional gatherings. It will soon become clear that Abyssinia played a pivotal role in the history of Galliano. Arturo Vaccari may have named his distillery after himself. But he had very different ideas when it came to naming his unique golden liqueur. The choice of the name Galliano, is another chapter of history all on its own.

- a Arturo Vaccari*
- b The King of Italy*
- c Pope Leone XIII*
- d Il Moretto*

Meet the man behind the name



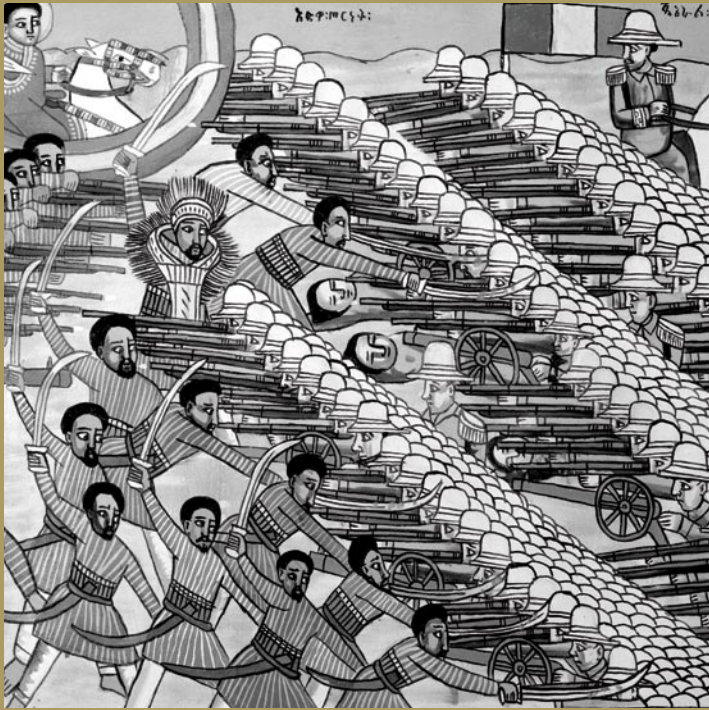
What follows is Italy's historic version of David and Goliath, the hero of Italy's very own Alamo. Only this time with a gloriously triumphant conclusion.

Giuseppe Galliano was born September 27th 1846 in Vicoforte in the heart of the Piedmont region of north-west Italy, close to the foothills of the Maritime Alps. At the tender age of 12 he enrolled in the military college in Asti, which was to be the start of a brilliant military career.

They say you cannot judge a man by his appearance, but it would seem that Giuseppe Galliano's physical presence did indeed give hint to the remarkable character within. He is described as having a high forehead, almond-shaped eyes, a curly moustache and a straight, pronounced nose. Portraits show him as a dashing, commanding figure.

This could only add to the attraction of his enviable character. He was renowned for his strong good humour, fierce dedication, modesty, audacious sense of humour and extraordinary courage. All of which conspired to make him a great and inspirational military leader and the embodiment of the Italian heroic spirit.

a Giuseppe Galliano



a

a Scene from the Italian invasion of Abyssinia in 1896. Quite how Galliano and his men triumphed when outnumbered by 67,700 will never be known.

In 1887 Maggiore Galliano volunteered to be sent to Africa, and was placed in charge of the 3rd Battalion in Abyssinia (now known as Ethiopia). In December 1893 he triumphed at Agordat over the local warriors, and was awarded his first gold medal by the King of Italy.

But it was in December 1895, against all odds, that Maggiore Galliano led his men to the victory that was to make his name in history. Maggiore Galliano's 3rd Battalion left Fort Enda Jesus near the ancient city of Makallè in Abyssinia to prevent the Abyssinian troops breaking through.

The Italian troops numbered 2,300. The Abyssinians 80,000. Amidst the chaos and gore of man-to-man combat, the thunder of horses' hooves and canon fire, quite how Galliano and his men triumphed when outnumbered by 67,700 will never be known. It seems fair to conclude that it was a combination of tactical genius, inspired leadership, astonishing courage. And maybe the luck of the gods.

Galliano received an immediate battlefield promotion to Lieutenant Colonel and was subsequently recognised with a silver medal by the King of Italy. Shortly afterwards he was instructed to leave Fort Enda Jesus to join the Battle of Adua. Adieu as it transpires, would have been a more apt name from our hero's perspective.

Some 20,000 Italian troops, yet again outnumbered by the Abyssinians, fought a bitter battle in the mountains north of the town of Adwa. This time the Italians were defeated, leaving 11,133 of their troops dead. Among them the gallant Giuseppe Galliano.

Poetically, his body was never recovered and predictably many colourful legends grew up expounding the possible circumstances of his death. Posthumously the King of Italy awarded Galliano his second gold medal.

As a personal tribute, Arturo Vaccari named his precious golden liqueur Galliano after the man that to this day, embodies the true spirit of Italy.

The links between the two men

Vaccari and Galliano were born in the north-west of Italy within eight years of each other. Their birthdays were almost exactly one month apart to the calendar day.

Both were in their early forties (Vaccari being 42 and Galliano 41) when they fulfilled their very different destinies, which resulted in their names being irrevocably linked. Both met the King of Italy, were consummately Italian, and men of a passion born of self-belief.

Both were blessed with charisma: that rare combination of individuality, magnetic charm, warmth and humour.

Whilst we do not know for sure that Vaccari possessed Galliano's legendary wit, it seems fair to assume that he appreciated it. Let us hope that he chuckled over the following extracts published from letters between Galliano and Ras Maconnen the enemy leader of the Abyssinian army.



a Arturo Vaccari

b Giuseppe Galliano

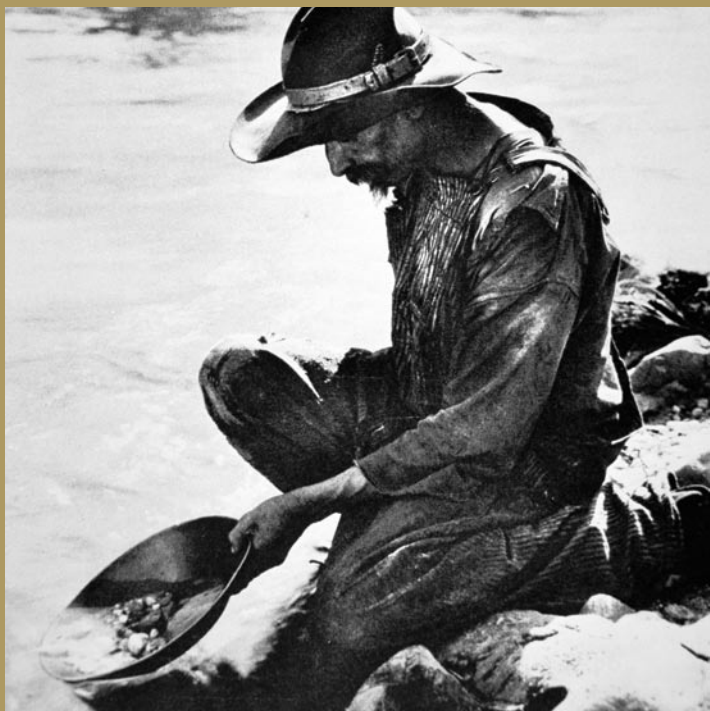
Galliano to Ras Maconnen:

How are you? I am well thanks to God, my soldiers are doing very well and I hope the same for yours. My King ordered me to stay here and so I will not move. Do whatever you think best but I inform you that I have some excellent guns and cannons. Your friend Galliano.

And in another letter to Ras Maconnen:

Again I inform you that I punctually adhere to my King's orders and that from this place I will not move. Come and visit me sometime and I will offer you some fine wine and whatever else you mostly like... Your friend Galliano

The great pity is that Vaccari and Galliano never met. Is it fanciful to think that the war hero and the creator of a great liqueur would have been kindred spirits? Aside from that, what would Galliano have made of having a liqueur named after him? Given his reputation for modesty, maybe he would have raised his glass and widened his exquisite almond eyes in surprise at the deep golden colour. Taken a whiff of the intriguing aroma. Smiled in quiet appreciation, and simply said "Salute."



Whatever possessed hundreds of thousands of men to walk away from home, family and everything they knew? To undergo a long, and arduous, Atlantic crossing in creaking wooden sailing ships, followed by a bone-shaking journey of months on end, in horse-drawn covered wagons across the often hostile vast stretches of North America?

Two words: gold fever.

Although the value of Gold Rush gold is estimated at billions of dollars in today's worth, the vast fortunes were shared between only the few. The vast majority of early gold seekers made a modest profit, whilst those who arrived later made little or no money. Hindsight is a fine thing. At the time, the California Gold Rush fired the imagination, ambition and pioneering spirit of tens of thousands of Italians. It also ignited Arturo Vaccari's imagination. But in a very different way.

To commemorate the Gold Rush and in tribute to the prospectors' adventurous spirit, he chose to colour his new liqueur a deep gold. To serve as a reminder of their homeland, he then made Galliano available when the adventurers were boarding ships bound for America. An ingenious move that was to ensure that Galliano became not just an emblem of Italy, but a liqueur that rapidly travelled way beyond the shores of its homeland.

Although the gold mines are long gone, California still bears the name of the Golden State, and Galliano continues to be a shining star.

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Given the extraordinary elements that surround the naming and creation of Galliano, it would be tempting to think that it is a case of style over content. But nothing could be further from the truth.

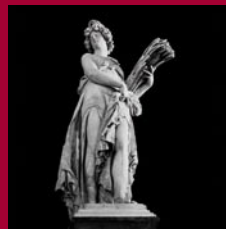


Message in the bottle

Vaccari went to great lengths to ensure that every last detail of Galliano was symbolic of greatness. The bottle was no exception. The tall, slender shape with many tapered flat sides was inspired by the columns of the ancient temples of Rome and the mighty glory of the empire.

Is it any coincidence that the elevated height of the Galliano bottle alone ensured that it was placed on the top shelf where it stood out above the rest? We think not.

The stately, distinctive shape remains virtually unchanged and Galliano continues to be an A-list liqueur in chic bars throughout the world.



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The true star: the liqueur itself

Arturo Vaccari had a mission in life: to produce the first liqueur that embodied the true spirit of his beloved Italy. He went to great lengths to choose and blend flavours that reflected the passion, grandeur, artistic brilliance and sensuality of the people of his country.

In all likelihood he experimented with countless combinations of plant ingredients, before he settled on over 30 different herbs, spices, roots, barks and flower seeds. The intricacy of the final recipe remains a guarded secret to this day.

In addition, he also originated complex distillation and infusion processes to optimise the intensity of the flavours. No surprise then that all attempts to mimic Galliano have failed.

All the evidence points to the fact that Arturo Vaccari believed that he was the creator and guardian of a truly magnificent liqueur. As so often happens, what began as self-belief, became the belief of many, and today Galliano is celebrated and savoured throughout the world.



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At heart the spirit is totally Mediterranean with scents from the high Alps down to the southern tip of Italy. Complex and full of life, its character is enhanced with subtle notes from the Orient, Asia and the Americas.

The story of the ingredients



In his own indomitable fashion, Vaccari left no stone unturned in his quest to unearth the finest extracts of plants, herbs and spices. He finally found exactly what he was looking for hidden away in tiny premises at Via Cavour, Numero 11, Torino.

It was here in 1880, that brothers Riccardo and Pietro Maraschi established their liqueur extracts business involving hydraulic infusions of all manner of herbs and spices.

Such was the Maraschi brothers' talent for extracting intense and true flavours and fragrances, that the celebrated collaboration between the liqueur maker and supplier flourished over the years. Well over 100 years to be more precise.

Maraschi & Quirici are still to be found in Torino. Though now in a pristine, modern factory, the standards of their founders prevail and they are world famous for the quality of their extracts. To this day Maraschi & Quirici are the sole providers of the ingredients which are the essence of the incomparable taste and aroma of Galliano.

To this day, the essence of Galliano comes from Italy.

Here is a brief description of just a handful of the plants that make up the Galliano experience.

Mediterranean Anise

Found in Southern Europe. Cultivated since the 15th century, mostly for the spirits industry. Known for its stimulating and energising properties.

Juniper

Native to the Alpine regions where it grows at up to 2,500 metres of altitude. In the Middle Ages was renowned for its miraculous properties. Today it is used for its characteristic deep flavour.

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a	b	c
d	e	
f		



Musk Yarrow

Again this grows in the Alpine regions at up to 2,500 metres of altitude. Has been used in Europe for thousands of years. Remains renowned for its healing properties.

Star Anise

A member of the Magnolia family. South China is its natural habitat. Has been harvested for many years for its curative properties and is a sacred tree of the Chinese. Is used for its sweet, warm aromatic taste – which conversely is also cooling.

Lavender

Natural habitat: much of southern Europe. Used in the perfumery industry for its fragrance. Also know for its relaxing and anti-inflammatory properties.

Peppermint

Originally cultivated in England and in the Piedmont region of Italy. Regarded as the world's oldest medicine with evidence of use going back ten thousand years. Soothing and relaxing to the stomach and skin, and renown for its refreshing, cooling properties.

Cinnamon

Natural habitats: Sri Lanka, China, India and Brazil. As early as 2000 BC it was so highly prized, it was a gift fit for a king. Also mentioned in the Bible when Moses was commanded to use cinnamon. Valued today for its warm, intense flavour.

Vanilla

Discovered in Mexico 1520. Now widely grown in the tropics. Extensively used for its delicate yet distinctive lingering flavour. A key ingredient to Galliano.

a Musk Yarrow

b Star Anise

c Lavender

d Peppermint

e Cinnamon

f Vanilla

The processing of the ingredients



The processing of Galliano is complex and unique, including seven infusions and six distillations.

It begins with the meticulous sorting and quality control of some 30 herbs, spices and extracts which are made up into five batches.

Each ingredient is processed in order to intensify each individual flavour. For example, vanilla is double-infused over three days, then laid to rest for several months before being blended with other distillates.

Two infusions are necessary for juniper.

Anise and musk yarrow require one infusion and one distillation each.

Mixed herbs such as artemisia, lavender, cinnamon and peppermint are infused, then pressed, and then undergo two separate distillations.

After many different production stages, all the ingredients and aromatic distillates are carefully blended, bottled and distributed. This is the moment when the eventful history of Galliano pales into insignificance compared to the experience of drinking it.

a Distilling barrel

b Coffee beans being sieved

c Measuring equipment



Not so much a taste, more a sensory happening

To the eye: bright gold, with tantalising tinges of green.
To the nose: a mosaic of heady fragrances combining
the perfume of anise, a hint of juniper and yarrow musk,
wrapped in the delicate scent of vanilla.
To the taste buds: a sequence of delights... a subtle sweet
sensation... the strength of anise... a hint of fresh herbs...
the taste explodes in the mouth... only to give way to
vanilla's smooth, delicate lingering taste... and then...





Galliano is a classic that stands the test of time. The ingredients, recipe and processing remain true to Vaccari's original.



Galliano today captures all that is great about Italy. A love of authentic craftsmanship combined with flair and imagination. A belief in doing things the right way, never cutting corners. Respect for heritage and tradition whilst at the same time embracing the future with open arms. A vivacity, a smile – un sorriso, a love of life. Galliano is ‘Spirito Italiano’. Like an opera that can be interpreted in a thousand different ways, or a Classical Epic that translates seamlessly into a movie, Galliano has adapted to the many different ways people have chosen to drink it over the years.

The mixes are infinite. From a straight shot, to cocktail mixes with other spirits, liqueurs, sodas, fruit juices or coffee. We invite you to take a look at a few famous recipes. But let that be your starting point. Here’s to your inspirational flair and the creation of drinks that add yet more colour to the story of Galliano.

Like an opera that can be interpreted in a thousand different ways, or a Classical Epic that translates seamlessly into a movie, Galliano has adapted to the many different ways people have chosen to drink it over the years.

L'Autentico

The original. The classic. Golden yellow in colour with a light green hue. A perfectly balanced blend of Mediterranean and exotic herbs and plants, all sourced and blended in their natural form. The taste is rounded with a powerful aromatic top note that softens to a mellow deep taste. 'Spirito Italiano'.

Ristretto

Strong. Invigorating. Galliano suffused with all the power of a perfectly made 'ristretto' – the concentrated and short espresso adored by Italians. Sourced from the best Arabica and Robusta coffees to capture the essence of 'un ristretto'. Black and brown hued. The aromatic depth and balance of Galliano with a dynamic coffee note.

Balsamico

Rich. Mellow. Deep. All the craftsmanship and artisan knowledge that goes into both Galliano and an aged Balsamic vinegar are brought together to create a spirit that is both delicate and full flavoured. Used with care and imagination, Balsamico will enrich and enhance many cocktail creations.

- a* Balsamico
- b* L'Autentico
- c* Ristretto





Looking back on the lives of two visionary men

27.09.1846

Birth of Giuseppe Galliano, Vicoforte, Italy.

27.10.1854

Birth of Arturo Vaccari, Livorno Italy.

1858

Galliano enrolls in the military college in Asti, Italy.

1866

Giuseppe Galliano promoted to 2nd Lieutenant in the 24th Regiment.

25.06.1880

Creation of Premiata Distilleria Arturo Vaccari.

1883

Giuseppe Galliano promoted to Captain of the 58th Regiment.

02.05.1887

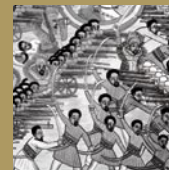
War declared between Italy and Abyssinia.

21.12.1893

Battle of Agordat.

20.01.1896

Maggiore Galliano's troops leave the fort of Enda Jesus, Makallè.



01.03.1896

Battle of Adua.

01.03.1896

Maggiore Galliano presumed killed in action.

06.11.1896

Introduction of Galliano Liquore by Arturo Vaccari.

1906

Distilleria Arturo Vaccari is absorbed by Distilleria Ognà. The latter fuses with Distilleria Bergamasca. Company renamed Distillerie Ruinite di Liquore and relocated from Livorno to Milan.

03.09.1910

Death of Arturo Vaccari.

1965

Distillerie Ruinite di Liquore moves from Milan to Solaro.

1989

D.R.L. is purchased by the French group Remy Cointreau.

2006

Galliano goes from strength to strength and is purchased by the iconic Dutch liqueur company Lucas Bols.

2008

Galliano L'Autentico rediscovers the original recipe, and Guida I is published in the Spring. Autumn 2008 Guida II is published.

Presentazione. A good cocktail is always special. It should be sexy, stylish and stimulate the senses. The way it is presented and prepared is as important as the way it tastes.



Ago Perrone

Ago Perrone

The bartender's mission is to draw the customer into the magical world of the theatre of cocktails. Personally, I like to make sure the customer is comfortable and get a feel for what will make him or her happy before I start mixing anything.

When I'm mixing (and presenting the drink on stage) I have six principles that I keep in mind.

1. Simplicity

I like to keep it simple (and use classic flavour combinations with a twist.) You can make great cocktails with the ingredients you'll find in any bar anywhere. It's all about creativity.

2. Travel

Explore other cultures – use their ingredients and techniques to build experience and creativity.

3. Glassware

Choose the right glass, which will depend on the ingredients and the nature of the drink.

4. Shape

The character of the cocktail will determine certain shapes, for example, the glass. For a smooth cocktail I'll use something very rounded. For something more dynamic I might use a square or angular glass.

5. Colour

Colour is really important and I use the colour wheel to harmonise colours and create contrast.

6. Garnish

The garnish is a complementary extension of the cocktail... it should balance the cocktail, not fight with it.



Shake – Sailor Punch



Shake

The energetic art of fusing ingredients together.



Sailor Punch

10ml Galliano
L'Autentico

½ lime muddled with
1 cube brown sugar

2 chunks of
fresh pineapple

60ml London Dry Gin

3ml orange bitters

Fresh nutmeg

Pineapple leaf

Cherry

Shake all the ingredients and strain into a tikki glass. Grate nutmeg over the drink, garnish with a fresh cherry, pineapple leaf and a red umbrella. Place a small plate on the side for the cherry stone.

Build – Harvey Ball Banger



Build

Creating balanced cocktails step by step with different ingredients and textures.



Harvey Ball Banger

10ml Galliano
L'Autentico

30ml vodka

Orange sorbet

Orange twist

Chill the Galliano and vodka bottles. Place a ball of sorbet in a coupe glass, build with the chilled Galliano and vodka. Garnish with an orange twist.

Muddle – Galliajito



Muddle
Ideal for fresh ingredients and herbs, muddling pulls flavours together.

Galliajito

25ml Galliano
L'Autentico

- 1 small piece of ginger peeled
- 2 spoons of caster sugar
- 6 fresh mint leaves
- 25ml amber rum
- 15ml lime juice
- Soda water

- For the garnish;
- 2 sprigs of fresh mint
 - 4 fresh ginger sticks

Muddle the ginger piece, lime juice, mint and caster sugar in a tumbler. Add cracked ice. Pour in the Galliano and rum. Top up with soda water. Stir gently. Garnish with 2 sprigs of fresh mint and 4 sticks of fresh ginger.



Stir – Winter in Tuscany



Stir

Simple and elegant.

Winter in Tuscany

- 20ml Galliano L'Autentico
- 50ml Chianti, red wine
- ½ a lemon squeezed
- 1 barspoon of home-made cinnamon sugar
- A lemon twist
- 1 vanilla stick
- 1 cinnamon stick

Stir all the ingredients and strain into a small wine glass. Garnish with a lemon twist and a vanilla stick. Place on a plate decorated with cinnamon stick.



Throw – Galliano Cloud



Throw

The dynamic act of the throw adds air to the mix, chills it and brings out the flavours.



Galliano Cloud
25ml Crème de cacao
25ml Grappa Reserva
25ml Orgeat syrup
(almond syrup)

For the Cloud:
20ml Galliano
L'Autentico
100ml egg white

Throw the ingredients four times. Pour into a wine glass. Make a meringue mix – the cloud – with egg white and Galliano L'Autentico. Pour the Galliano Cloud onto the liquid.

Blazing – Autumn Fire



Blazing
Blazing has to be handled with care but produces stunning results.



Autumn Fire

15ml Galliano
L'Autentico
35ml Calvados
15ml liquorice bitters
Home-made dried
apple
6 coffee beans
Orange and
lemon peel

Heat up the ingredients in a glass suspended in another glass of boiling water. Light it and pour into a balloon glass.

Blend – El Charro Comandante



Blend

The perfect way to create smooth ice-cold cocktails.

El Charro Comandante

25ml Galliano L'Autentico

25ml tequila blanco 100% agave

2 spoons of pistachio ice cream

½ scoop of ice

Crushed and whole pistachios

Blend all the ingredients except the pistachios until smooth and frozen. Serve in a sour glass, garnished with crushed pistachio. Place on plate decorated with pistachios







The great master Wayne Collins has a theory that the world of cocktails revolves around seven categories which he calls the Magnificent Seven. In this section you will find classic cocktails by Agostino Perrone with a twist that use Galliano L'Autentico and cover the Magnificent Seven. Ago also added an eighth category – Pousse-Café – for a little Italian caffeine injection.

As always the presentazione is key, it's the link between the making of the cocktail and the experience of enjoying it.

The Cobbler

The Cobbler

A Cobbler generally consists of liqueur, spirit, wine and crushed fruit.



The Silver Cobbler

15ml Galliano
L'Autentico
¼ fresh apple
3 fresh gooseberries
60ml ginger wine
5ml vanilla sugar

Muddle the apple, gooseberries and vanilla sugar in a silver cup, fill with cracked ice and pour in the Galliano and ginger wine. Stir gently and decorate with fresh fruit and a small fork.

The Cocktail



The Cocktail
Classically, spirit
of any kind
with sugar,
water and bitters.



Sazerac

10ml Galliano
L'Autentico
50ml rye whiskey
5ml sugar syrup
5 dashes
Peychaud's bitters

Use a dash of the
Galliano L'Autentico
to wash a vintage
glass then discard.
Stir on ice, strain all
the ingredients into
the vintage glass
and garnish with
a lemon twist.



The Collins



The Collins

The Classic Collins is a long drink consisting of spirit, citrus juice, sugar and water.

Maggiore Collins

10ml Galliano
L'Autentico
Rock ice
50ml London Dry Gin
20ml freshly squeezed
lemon juice
5ml sugar syrup
Top up with soda

Build and mix in a Collins glass filled with rock ice. Garnish with a lemon wedge and a fresh cherry.



The Highball

The Highball

A long, refreshing drink balancing fruit juice and spirits.



Harvey Wallbanger

15ml Galliano
L'Autentico float

Rock ice

50ml vodka

120ml freshly squeezed
orange juice

Mix vodka and orange
juice in a highball glass
filled with rock ice.
Pour on a float of
Galliano and garnish
with orange wedges.
Serve with a stirrer.

The Highball No.2

The Highball No.2

A classic alternative to the Harvey Wallbanger using high-quality tequila.



Freddie Fudpucker

15ml Galliano
L'Autentico float

50ml tequila
100% agave

120ml freshly squeezed
orange juice

Pour tequila and orange juice into a highball glass filled with rock ice, pour on a float of Galliano and garnish with an orange twist and pineapple leaves.



The Milkpunch

The Milkpunch

A creamy type of drink with spirits, sugar, liqueur, cream and spice.



Golden Cadillac

25ml Galliano

L'Autentico float

30ml crème de cacao

40ml cream

dark chocolate

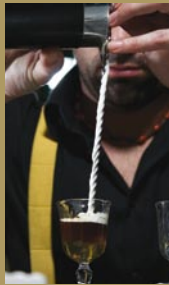
Shake the ingredients and double strain through a sieve into a small wine glass. Place on a white tray and grate with dark chocolate.

The Pousse-Café



Pousse-Café

Layer or float different ingredients on top of one another to highlight their contrasting colours.



Hot Shot

20ml Galliano
L'Autentico
20ml hot espresso
20ml cream

Using a bar spoon, slowly pour the ingredients in the order above into a small liqueur glass, serve on a white tray and garnish with coffee beans.



The Punch



The Punch

The Punch is a combination drink consisting of sour, sweet and strong ingredients with optional hot or cold spice.



Yellow Bird

15ml Galliano
L'Autentico

35ml light rum

15ml triple sec

20ml freshly squeezed
lime juice

Pour all the ingredients
into a shaker filled
with ice, shake and
strain into a Marie
Antoinette coupe.
Garnish with a
lime spider.

The Sour

The Sour

The Sour is a short, sharp punch consisting of sweet, sour and strong ingredients with optional bitters and egg white.



Italian Sour

15ml Galliano
L'Autentico
40ml Italian brandy
20ml fresh lemon juice
5ml sugar syrup
10ml egg white
Lemon wheels
Fresh cherry
Angostura bitters

Pour all the ingredients into a shaker filled with rock ice, shake it hard to get the froth on top, strain on ice into an old-fashioned glass. Garnish with lemon wheels and a fresh cherry. Finish with a spray of Angostura bitters.



Introducing Balsamico and Ristretto

Galliano Balsamico is made the same way as a traditional Aceto Balsamico with concentrated must from white Tuscan Trebbiano grapes, acetic acid and cooked sugar to develop its characteristic rich notes.

Galliano Ristretto is made using 55% natural Arabica beans from Colombia which provide delicate creamy chocolate top notes and 45% natural Robusta beans from India and Kenya to give body and acidity.

Balsamico and Ristretto cocktails



Balsamic Manhattan

15ml Galliano
Balsamico

30ml rye whiskey

15ml Barolo Chinato
(fortified wine with
spices, the main spice
is china bark) or
alternatively, vermouth
with Angostura
bitters added.

Mix and strain into
a small liqueur glass.
Garnish with 70%
chocolate on the side.

Ristretto Daiquiri

15ml Galliano Ristretto

40ml XO

Barbados rum

15ml lime juice

2 spoons
Muscovado sugar

Shake all the
ingredients with cube
ice and strain into
a cocktail glass.





Galliano Gruppo No.2 is a global selection of some of the best international bartenders and their recipes. They bring together tastes and styles from different cultures with one common thread – Galliano. Here you will find recipes using Galliano L'Autentico, Galliano Ristretto and Galliano Balsamico. It's a whole world of cocktails to explore. Salute!

Europe



Where did you grow up?

In Como, Northern Italy.

How did you start making cocktails?

In a small bar/caffetteria in the heart of Como.

Who or what inspired you the most?

I take inspiration from the people around me, but as a place London has inspired me the most because it is a melting pot of cultures and style. In London you learn different things every day.

Where did you learn the most?

Surely in London.

Where do you find your inspiration?

Walking to work I'm always thinking about it and I always find it behind the bar waiting for me!

What is your favourite ingredient (not alcoholic drink)?

Almond syrup.

What do you like most about your work?

Being around people, creating drinks that make people's eyes light up. I love the fact that I'm around when people have some of their best moments... it's a privilege.

What is the inspiration behind the cocktail you have created with Galliano?

Galliano is really complex, yet it works in all sorts of ways. The aromas and flavours remind me of my home country and so I wanted to make something that would remind me of good times in the bars back in Italy when I started working.

What's the presentazione (staging)?

Mix in a bowl with ice, and serve in cups.
Share your knowledge and experiences.
Have fun!



Ago Perrone

Where do you find your inspiration?

"Walking to work I'm always thinking about it and I always find it behind the bar waiting for me!"

Italian Spritz Punch

- 1 cup of Galliano L'Autentico
- 1 cup of Aperol
- 2 bottles of Prosecco
- Fresh fruit
- Vanilla sticks





Wayne Collins

Who or what inspired you the most?

"I believe that I take inspiration from all who love and respect bartending and cocktail culture."



Crusta Gold
15ml Galliano
L'Autentico

25ml gin

10ml Limoncello

5ml sugar syrup

15ml fresh golden
grapefruit juice



Where did you grow up?

Camden, London, England.

How did you start making cocktails?

I got the bug after working in a relative's pub in Hoxton, London back in 1989.

Who or what inspired you the most?

I believe that I take inspiration from all who love and respect bartending and cocktail culture.

Where did you learn the most?

Still learning, still sharing, the more the better!

What is your favourite ingredient (not alcoholic drink)?

Sugar, Mary Poppins said it best!

What do you like most about your work?

The diversity and insight it gives you about life and living.

What is the inspiration behind the cocktail you have created with Galliano?

It is based on an original mid-19th century drink the Brandy Crust, but using Galliano in honour of the Italian miners who sought their fortune during the California Gold Rush around the same time.

What's the presentazione (staging)?

Take an old-style, small London dock glass/sherry copita, rub a little lemon wedge around the rim and dip into castor sugar. Top and tail a fresh unwaxed lemon and pare the whole peel as you would an apple. Tease the peel a little so as to release some perfume then place the whole lemon peel inside the glass. In a Boston glass add the gin, Limoncello, Galliano L'Autentico, sugar and grapefruit juice. Fill with ice and shake up well. Strain into the prepared crusta glass and add to it one large, clean ice cube.



Alessandro Palazzi

Where do you find your inspiration?

"I collect old cocktail books which are full of inspiration."

Fort Enda

25ml Galliano
L'Autentico

50ml VSOP cognac

50ml peach puree

Top up with ginger ale

Orange peel

3 Grignotine cherries



Where did you grow up?

In the Marche region of Italy.

How did you start making cocktails?

At catering college.

Who or what inspired you the most?

I wanted to buy a motorbike so I needed a job.

Where did you learn the most?

Paris.

Where do you find your inspiration?

I collect old cocktail books which are full of inspiration.

What is your favourite ingredient (not alcoholic drink)?

Orange.

What do you like most about your work?

Every day is different... it's never the same. There's always something new going on and I'm always learning.

What is the inspiration behind the cocktail you have created with Galliano?

The history of Galliano. Fort Enda is where Major Galliano fought one of his major battles.

What's the presentazione (staging)?

Combine all the ingredients in a cocktail shaker with ice, shake vigorously and top up with the ginger ale. Strain into a tulip glass. Garnish with orange peel and Grignotine cherries.



Rebecca Almqvist
What is your favourite ingredient (not alcoholic drink)?

"At the moment I can't stop reaching for egg white and nutmeg."



Margarita Maggiore
20ml Galliano
L'Autentico

50ml Arette Blanco

10ml Mamas Mix*

25ml freshly squeezed
lime juice

*(Equal parts of agave syrup, gomme and still water.) Make up a batch and keep it in the fridge. Great ingredient for loads of different drinks.

Rebecca Almqvist London, UK

Where did you grow up?
Stockholm, Sweden.

How did you start making cocktails?

I was working in a bar on a little island outside of Stockholm in 2000, I was a bar back, but the bartenders always seemed keen to teach me a thing or two...

Who or what inspired you the most?

I find inspiration everywhere! Friends, colleagues, movies, music, Portobello Road and in bars around London.

Where did you learn the most?

At The Lonsdale for sure.

What is your favourite ingredient (not alcoholic drink)?

At the moment I can't stop reaching for egg white and nutmeg.

What do you like most about your work?

I love the people I work with and every day is different and you get to meet so many new exiting people.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted a really nice, simple drink that was well balanced, approachable and for the Galliano L'Autentico to come through nicely in the cocktail.

What's the presentazione (staging)?

Pour all ingredients into a Boston glass, add ice, shake and double strain over cubed ice in a rocks glass. Garnish with a lime zest and a mint sprig.

Where did you grow up?

In Livorno in Tuscany, Italy... where Galliano comes from!

How did you start making cocktails?

I've always worked in bars since I was born!

Who or what inspired you the most?

Travelling around the world.

Where did you learn the most?

Shochu Lounge in London.

Where do you find your inspiration?

In the characteristics of the ingredients I use.

What is your favourite ingredient (not alcoholic drink)?

Angostura bitters.

What do you like most about your work?

The people I meet and come into contact with.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to bring together the classic flavours of Galliano L'Autentico with ingredients that would give the cocktail real spark!

What's the presentazione (staging)?

Shake and strain all the ingredients onto crushed ice into a glass goblet. Garnish with the slice of pineapple and the ground liquorice.



Giacomo Russo

What is your favourite ingredient (not alcoholic drink)?

"Angostura bitters."

Golden Time

15ml Galliano L'Autentico

50ml 7-year-old rum from Cuba

10ml liquorice syrup

50ml fresh pineapple juice

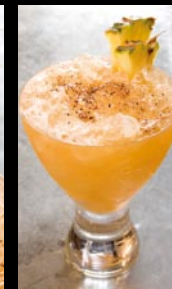
5ml fresh lime juice

A dash of Angostura bitters

A dash of sugar syrup

A slice of fresh pineapple

A little ground fresh liquorice





Ales Olasz
What is the inspiration behind the cocktail you have created with Galliano?

"The herbal spicy flavour of Galliano and its complexity. I don't want to hide all those good nuances."



Avanti!
35ml Galliano L'Autentico
10 small pieces of fresh pear
35ml Riesling wine
20ml Lillet Blanc
Dash of absinthe extract
Lemon peel, mint and lemon grass

Where did you grow up?
Rokytnice N/J, North Czech Republic.

How did you start making cocktails?
Probably badly to begin with! Anyway, it was in a hotel in the mountains.

Who or what inspired you the most?
My inspiration comes from different people, countries and cultures. I don't have a specific person. Everyone is my inspiration, but at the end of the day, or night, it's a happy customer.

Where did you learn the most?
Paparazzi, Bratislava and Montgomery Place, London

What is your favourite ingredient (not alcoholic drink)?
Wormwood is on my mind, but I'm going to say herbs.

What do you like most about your work?
Every day is different and every day is a new challenge.

What is the inspiration behind the cocktail you have created with Galliano?
The herbal spicy flavour of Galliano and its complexity. I don't want to hide all those good nuances.

What's the presentazione (staging)?
Combine the fresh pear with Galliano L'Autentico, Lillet Blanc, two drops of absinthe extract and cut the sweetness with Riesling white wine. Shake it without ice and pour into wine glass on crushed ice – Cobbler style. Garnish with lemon peel, mint and lemon grass.

Giuseppe Gallo

What is the inspiration behind the cocktail you have created with Galliano?

“Christmas and London’s Portobello Market with all its fresh ingredients.”



Cinnamon and Figs

- 40ml Galliano L'Autentico
- 10ml cinnamon vodka
- Fresh figs
- Lemon juice
- Demerara syrup gum
- Egg white
- A lemon twist
- Straws

Where did you grow up?

In Italy.

How did you start making cocktails?

After College I started working in a luxury hotel, which led to competitions and more cocktails!

Who or what inspired you the most?

The history behind the classic cocktails, and all my colleagues in the industry.

Where did you learn the most?

Montgomery Place in London, where my favourite bartenders make the best drinks I ever had.

Where do you find your inspiration?

Reading books.

What is your favourite ingredient (not alcoholic drink)?

Fresh rhubarb.

What do you like most about your work?

Travelling around the world and meeting people with the same passion.

What is the inspiration behind the cocktail you have created with Galliano?

Christmas and London’s Portobello Market with all its fresh ingredients.

What’s the presentazione (staging)?

Combine all the ingredients, shake and double strain into a tumbler with ice. Garnish with slices of fresh fig, and a lemon twist wrapped around straws.

Where did you grow up?

Brisbane, Australia.

How did you start making cocktails?

I started working in a pub during school, and just progressed from there.

Who or what inspired you the most?

Sasha Petraske from Milk and Honey NY.

Where did you learn the most?

Working in Milk and Honey London.

What is your favourite ingredient (not alcoholic drink)?

Bitters of any type, it can bring out great depth in a drink when used well.

What do you like most about your work?

Being surrounded by people having fun, and the fact that every shift is different from the last.

What is the inspiration behind the cocktail you have created with Galliano?

Summer in London. I wanted to create something refreshing that had some body and depth to it.

What's the presentazione (staging)?

Press the ginger in a Boston glass. Freshly squeeze the lime and add along with the rest of the ingredients into the Boston. Add ice and shake hard and fast. Strain into a rocks glass and add crushed ice. Garnish with lime zest.



Stuart Hudson

What is your favourite ingredient (not alcoholic drink)?

"Bitters of any type, it can bring out great depth in a drink when used well."



Arturo Cooler

15ml Galliano
L'Autentico

45ml tequila blanco

20ml fresh lime juice

Dash of
grapefruit bitters

Teaspoon of diced
fresh ginger



Lorena Balbinot

What do you like most about your work?

"Interaction with customers, the contact it brings with people."



Golden Trim Size

- 30ml Galliano L'Autentico
- 40ml vodka
- 40ml apple juice
- 25ml lime juice
- 15ml almond syrup
- Fresh mint and fresh apple

Where did you grow up?

In north-east Italy – in a small village near the town of Belluno – but professionally in London, where I have been for four years.

How did you start making cocktails?

After I had been to a bartending course at the 'Straight Up' School, but I always liked mixing and experimenting behind the bar.

Who or what inspired you the most?

I've always worked with people who are very passionate about their job. I think it was their passion that really inspired me.

Where did you learn the most?

The Eton Collection has been one of the greatest experiences of my career. I started as a bartender in Bonds Bar in October 2004, then I became a supervisor which gave me more responsibility and at that point I started mixing hard! Then I moved as the manager to the E Bar which is part of the same company, where I learnt about management... but still mixing hard!

Where do you find your inspiration?

I've always followed my creativity. I like to take inspiration from connecting with the simple things in life.

What is your favourite ingredient (not alcoholic drink)?

Any fresh fruit, but I have a special passion for lemon grass and mint.

What do you like most about your work?

Interaction with customers, the contact it brings with people.

What is the inspiration behind the cocktail you have created with Galliano?

I believe that Galliano is a traditional liqueur, a solid stone of Italian drinking culture. Its ancient origin inspired me to create a drink that is fresh and delicately delicious.

What's the presentazione (staging)?

Muddle fresh mint, fresh apple and almond syrup. Add the rest of the ingredients, shake and strain into a long, tall glass with ice cubes. Served in a long glass, on ice with a garnish of fresh mint, green apple and star anise.



Richard Brodrick

Who or what inspired you the most?

"Trader Vic and Don the Beachcomber are the two people who inspired me the most."



Cotton Mouth

15ml Galliano L'Autentico

10ml Jamaican white rum

40ml St Lucian

6-year-old rum

15ml Appletons V/X

25ml fresh lime juice

10ml sugar syrup

15ml Orange Curaçao

2 dashes Angostura bitters

40ml cloudy apple juice

50ml guava juice

Where did you grow up?

I grew up in South Africa near Johannesburg.

How did you start making cocktails?

It was flair bartending that got me into the world of mixing drinks.

Who or what inspired you the most?

Trader Vic and Don the Beachcomber are the two people who inspired me the most.

Where did you learn the most?

I think in my many years in working for the Match Bars my knowledge has grown the most as well as my bartending skills.

What is your favourite ingredient (not alcoholic drink)?

I would have to say fresh fruit and fresh fruit juices.

What do you like most about your work?

The interaction between people and the constant learning and trying of new products and then getting the opportunity to create new drinks with them. Teaching people about drinks and spirits so they can learn to appreciate what we do and get more enjoyment when going to other bars.

What is the inspiration behind the cocktail you have created with Galliano?

The people who inspired me most were creators of some of the world's best tiki drinks and in keeping with that here we have a great fresh rum drink. Fresh, fruity and fun. A drink doesn't have to be serious all the time and there should be more fun drinks out there in the world.

What's the presentazione (staging)?

Shake Shake Shake. Strain served over cubed ice. Garnish with lime wedge, cherry and mint sprigs.

Where did you grow up?

Santa Margherita Ligure – a little village by the sea near Genoa in the north-west of Italy.

How did you start making cocktails?

My father was a bartender and I started working in his bar when I was 11.

Who or what inspired you the most?

My father.

Where did you learn the most?

In the UK as I wasn't just learning about cocktails but also about a new culture, a new language and different aspects of the bar world. I'm still learning.

Where do you find your inspiration?

I usually develop from a base with flavours and balance.

What is your favourite ingredient (not alcoholic drink)?

Fruit in general – I like to play around with it.

What do you like most about your work?

Human contact with both colleagues and clients, and the fact that we are able to give a memorable experience to people.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to do something with fresh fruit. I played around with some and in the end pineapple was what I liked most.

What's the presentazione (staging)?

Muddle the fresh pineapple in a shaker, add all the ingredients and shake. Garnish with fresh pineapple, cherry and mint.



Luca Cordiglieri

How did you start making cocktails?

"My father was a bartender and I started working in his bar when I was 11."



Agordat

12.5ml Galliano
L'Autentico

12.5ml triple sec

30ml vodka

10ml fresh
pineapple juice

A piece of fresh
pineapple

Fresh mint and
a cherry



Renaud deBosredon

What do you like most about your work?

“When I give a new experience to the people in front of me, this is fantastic.”



Autentico Ending

30ml Galliano

L'Autentico

70ml 12-year-old rum

15ml Manzana Verde

Half a slice of pineapple

1 peel of orange

1 peel of lemon

Where did you grow up?

In a winery in Dordogne, south-west of France.

How did you start making cocktails?

At the Hotel du Vin in Brighton, two years ago.

Who or what inspired you the most?

The products I work with, the spirits mainly. Discovering their different levels of flavour is always a great journey.

Where did you learn the most?

In Hotel du Vin for the spirits, but London is a concentrate of knowledge and style, it's a great city.

What is your favourite ingredient (not alcoholic drink)?

Lemon and lime juice.

What do you like most about your work?

When I give a new experience to the people in front of me, this is fantastic.

What is the inspiration behind the cocktail you have created with Galliano?

Using strong flavour ingredients and using the blazing to refine and mix them to create a soft blend surrounding Galliano for a fine after-dinner sipping drink.

What's the presentazione (staging)?

Flame the rum, Manzana and pineapple in a tin for one minute, squeeze the orange and lemon peel over the flame (but not adding them into the mix), add the Galliano L'Autentico just before throwing into a sniffer balloon. Extinguish the flame and pour the drink into another balloon full of ice.

Where did you grow up?

Bolzano, Italy.

How did you start making cocktails?

Mayfair Bar, Stratton Street, London.

Who or what inspired you the most?

My parents.

Where did you learn the most?

Salvatore's at Fifty.

Where do you find your inspiration?

From the products I use and my experience/knowledge.

What is your favourite ingredient (not alcoholic drink)?

Lemon juice.

What do you like most about your work?

The interaction with the people.

What is the inspiration behind the cocktail you have created with Galliano?

For Galliano's Crusta I was inspired by the Whiskey Crusta which first appeared in Jerry Thomas's *Bon Vivant Companion* published in 1862. The vanilla sugar on the rim of the glass balances the sour nature of the cocktail, whilst the orange zest lifts the flavour of the bourbon. Galliano L'Autentico adds powerful herbal notes.

What's the presentazione (staging)?

Muddle the cacao seeds, add all the ingredients, shake and double strain into a goblet glass with vanilla sugar on the rim, and garnish with a big piece of orange zest.



Galliano's Crusta
15ml Galliano
L'Autentico
40ml bourbon
15ml Chambord
10ml lemon juice
Muddled/crushed
cacao seeds
Vanilla sugar
Orange zest

Manuel Soro
*How did you start
making cocktails?*
*"Mayfair Bar,
Stratton Street, London."*

Where did you grow up?

In North Slovakia in the City of Zilina, then I moved to the capital, Bratislava and finally, London.

How did you start making cocktails?

Eight years ago when I was working in a restaurant and Absolut Vodka brought us a promotion leaflet with a few cocktails recipes.

Who or what inspired you the most?

Anyone or anything – simple, tasty and stylish.

Where did you learn the most?

London generally and by travelling around, especially in Asia.

What is your favourite ingredient (not alcoholic drink)?

Ice and tools.

What do you like most about your work?

There is always a surprise around the corner. You've never seen it all.

What is the inspiration behind the cocktail you have created with Galliano?

The creativity and the satisfaction at the end of the day. Also showing customers what we do in real-time.

What's the presentazione (staging)?

Pour the Galliano L'Autentico, grappa, Fernet Branca and lemon into a shaker. Shake and pour into a Sour glass. Float the pineapple air on the top. Heat up the wine with the herbs and slowly add it to the pineapple foam.



Marian Beke

Where did you learn the most?

"London generally and by travelling around, especially in Asia."



Made in Italy
15ml Galliano
L'Autentico

35ml grappa

2 pineapple pieces,
the juice squeezed out
and whisked for
pineapple air

Dash of Fernet Branca

1 squeeze of
lemon juice

Big splash of
Barolo wine

Pinch of
Provençal herbs



Mirko Falconi

What is your favourite ingredient (not alcoholic drink)?

"Grenadine syrup, which I like for the colour and the sweetness. I use it in most of my cocktails."



Fifteen Seventy Five

30ml Galliano
L'Autentico

25ml apricot brandy

30ml gin

25ml vermouth rosso

20ml Grand Marnier

1 sugar lump
with a drop of
Psychaud's bitters

Orange peel, lemon
peel and a cherry

Where did you grow up?

In Villafranca, a small town near Verona in Italy.

How did you start making cocktails?

First in a traditional Italian bar called M27 in the centre of Verona and then in a luxury hotel called Hotel Des Bains on the Venice Lido.

Who or what inspired you the most?

When I was young I dreamed about famous hotel barmen. The history of this 'old generation' of barmen and their lifestyle really inspired me.

Where did you learn the most?

When I first worked in a famous hotel, Hotel Des Bains in Venice.

Where do you find your inspiration?

I find my inspiration in the town of love – Venice – which for me was where the love, passion and inspiration for this job began.

What is your favourite ingredient (not alcoholic drink)?

Grenadine syrup, which I like for the colour and the sweetness. I use it in most of my cocktails.

What do you like most about your work?

The relationship you can create with a customer and everything 'around' the bar – learning, travelling and sacrifice.

What is the inspiration behind the cocktail you have created with Galliano?

It's simple, it comes from an old-fashioned drink to which I've added some of my favourite ingredients.

What's the presentazione (staging)?

In an old-fashioned glass, muddle the sugar lump with a drop of Psychaud's bitters. Then pour all the other ingredients into a very chilled mixing glass. Stir gently. Add to the sugar and bitter mix in the old-fashioned glass. Stir gently and decorate with orange peel, lemon peel and a cherry. Serve before or after dinner.



Daiquiri L'Autentico
15ml Galliano
L'Autentico

45ml 7-year-old rum
from Cuba

30ml lime juice

15ml sugar syrup

3 drops of whiskey
barrel-aged bitters



Erik Lorincz

Where did you learn the most?

"In Tokyo I got a real understanding of what 'guest' and 'host' means. Our role is to treat our guests with honesty and clear minds without ego."

Erik Lorincz
London, UK

Where did you grow up?

I was born in Nitra, in the south-west of Slovakia and grew up in a small village called Branc.

How did you start making cocktails?

My first cocktail experimenting started near my village in a local pub where I was working as a waiter. I was using a pint glass and the bottom piece of a Cobbler shaker as a Boston shaker.

Who or what inspired you the most?

I found my greatest inspiration when I was in Japan. Bartenders are highly respected people there and they also treat their guests in the same way.

Where did you learn the most?

In Tokyo I got a real understanding of what 'guest' and 'host' means.

What is your favourite ingredient (not alcoholic drink)?

Water diluted from crystal clear ice which gives a harmonic balance to all drinks.

What do you like most about your work?

Creation, discovering new flavours and creating the right atmosphere in the bar to please all my guests.

What is the inspiration behind the cocktail you have created with Galliano?

This cocktail was created in Cuba. The inspiration behind this drink was the simple life of Cubans and the return of Galliano to its authentic old recipe. Also I dedicated this cocktail to Fabio Delgado Fuentes know as 'Papa' the father of all Cantineros.

What's the presentazione (staging)?

Pour all ingredients into a chilled Cobbler shaker using a jigger, add ice rocks (from an ice block) and ice cubes. Hard shake and strain into a chilled coupette glass. Garnish with a fresh lime wedge and vanilla pod. A La Salute!

Where did you grow up?

Legnano near Milan. Italy.

How did you start making cocktails?

At SMS, a cocktail bar open only in the summer in Gallarate Varese near Milan.

Who or what inspired you the most?

Jerry Thomas and Harry Johnson's cocktail book.

Where did you learn the most?

Pinchito in London.

Where do you find your inspiration?

Watching Ago Perrone and Charles Vexenat working behind the bar.

What is your favourite ingredient (not alcoholic drink)?

Orange.

What do you like most about your work?

My customers.

What is the inspiration behind the cocktail you have created with Galliano?

The Negroni.

What's the presentazione (staging)?

Throw all the ingredients using a mixing glass. Serve in a coupe glass garnished with cucumber and onion, and accompanied with pickled silver onions and cucumber on the side.



Pasquale Fais

How did you start making cocktails?

"At SMS, a cocktail bar open only in the summer in Gallarate Varese near Milan."



Pintxo

10ml Galliano
L'Autentico

50ml gin

20ml crème de cacao

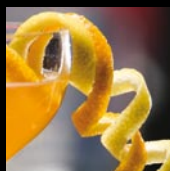
2ml citric acid

2 dashes Angostura
orange bitters



Italian Fishbowl

- 30ml Galliano
L'Autentico
- 20ml gin
- 20ml fresh orange juice
- 20ml fresh pineapple
juice
- 10ml fresh lemon juice
- 5ml Campari
- 5ml Aperol



Lia Purdie
*What do you like most about
your work?*
*"Working in bars is 'people,
flavour and sometimes music!'
What else do you need?"*

Lia Purdie
London, UK

Where did you grow up?

Adelaide, South Australia.

How did you start making cocktails?

My parents bought a pub when I was 15 so I was destined from a young age to work in hospitality. In my first real job we had a cocktail bar and I quickly developed a serious interest in cocktails and drinks.

Who or what inspired you the most?

In work, the extremely passionate and talented people I have been blessed to know. In life, music and my friends.

Where did you learn the most?

At all of the bars I have worked at in London, especially at The Trailer of Happiness and on my travels.

What is your favourite ingredient (not alcoholic drink)?

Lemon juice. Correctly balanced with sweet, it makes everything taste amazing!

What do you like most about your work?

Working in bars is 'people, flavour and sometimes music!' What else do you need?

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to make a nice, fun drink and I love the combination of the fresh juices with the bitterness and herbals of the Italian liqueurs.

What's the presentazione (staging)?

Shake and strain into a Martini glass. Garnish with intertwined twists of orange and lemon peel made with a canelle knife.



Ugo Bellan

Where did you learn the most?

"I definitely learnt the most in the Light Bar at St Martins Lane Hotel, where I am still working."

Health-tini

- 50ml Galliano L'Autentico
- 30ml fresh carrot juice
- 20ml sweet pepper purée, infused with grappa
- 1 cardamon pod
- 1 carrot twist
- 1 slice of yellow pepper



Where did you grow up?

I grew up in Treviso, Italy, a small town 45 minutes away from Venice.

How did you start making cocktails?

I started making cocktails in my town where I was working in a cool Hawaiian Bar, which was always busy with people who loved asking for fancy drinks.

Who or what inspired you the most?

London has inspired me the most.

Where did you learn the most?

I definitely learnt the most in the Light Bar at St Martins Lane Hotel where I am still working.

Where do you find your inspiration?

I like to read cocktail books and bar magazines to keep up to date with the latest trends. I also like to get ideas from the hotel kitchen. Talking to the chef has taught me a lot of great tricks.

What is your favourite ingredient (not alcoholic drink)?

I like thyme and cardamon.

What do you like most about your work?

I like working with people. For me the bar is a theatre where bartenders are the main attraction. Introducing customers to new flavours is a great part of my job.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to create a cocktail with a 50ml measure of Galliano. I thought I could mix it as a main spirit not just as a 'liqueur' ... I found the taste really rich in herbs, liquorice and anise. I think the balance of my cocktail shows off Galliano really well.

What's the presentazione (staging)?

Slightly crush the cardamom pod. Add the rest of the ingredients and some cubed ice, shake, strain and sieve into a Martini glass. Garnish with a twist of carrot and a slice of yellow pepper.



Velvet Julep
30ml Galliano
L'Autentico

50ml bourbon

A slice of fresh orange

A sprig of fresh mint

A vanilla stick

Matteo Lussana

*What do you like most about
your work?*

"Creativity and the people."

Where did you grow up?

I was born in Seriate near Bergamo in Italy, but I really grew up in a nearby bar called L'Arancia Blu where you could experience anything from 7am in the morning till 2am in the morning.

How did you start making cocktails?

When I was a teenager I started working in a bar at the weekends. It was a wonderful experience and soon it became more important than my studies.

Who or what inspired you the most?

Tony Foini from Le Iris American Bar who managed to create an international cocktail bar in the small City of Bergamo.

Where did you learn the most?

When I came to London I was really inspired. I found myself in an environment where I could practice with freedom and follow my fantasies.

What is your favourite ingredient (not alcoholic drink)?

Mint... it's very versatile.

What do you like most about your work?

Creativity and the people.

What is the inspiration behind the cocktail you have created with Galliano?

The Mint Julep.

What's the presentazione (staging)?

Garnish with a spiral of orange, a sprig of mint and a stick of vanilla.

Where did you grow up?

In Naples, Italy.

How did you start making cocktails?

I have always been a creative and artistic person. I started for fun and now it is my job and I absolutely love it.

Who or what inspired you the most?

It's not just one person. All the passionate, talented and positive people who believe in what they are doing.

Where did you learn the most?

In London.

Where do you find your inspiration?

Nowhere and everywhere, like an artist.

What is your favourite ingredient (not alcoholic drink)?

Ginger.

What do you like most about your work?

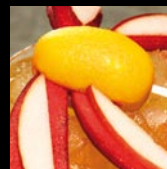
I love the challenge, dealing with different people and learning from them every day.

What is the inspiration behind the cocktail you have created with Galliano?

I want this cocktail to reflect my personality and style. So it has the colours of my home town which is always in my heart, a little sweetness which is always a good thing and some bubbles to bring some sparkle to our lives.

What's the presentazione (staging)?

Muddle the kumquats together with the sugar and the Galliano. Add some crushed ice and top up with champagne. To garnish add a few drops of cranberry juice over the crushed ice and a firefly (made with a kumquat and sliced red apple).



Firefly
3ml Galliano
L'Autentico
Champagne
A few drops of
cranberry juice
5 fresh kumquats
1 teaspoon of
brown sugar
Sliced red apple

Viviana Vivetti
*How did you start
making cocktails?*

*"I have always been a creative
and artistic person. I started for
fun and now it is my job and
I absolutely love it."*

Charles Vexenat
How did you start making cocktails?

"I wanted to be creative with flavours and communicate them to my customers."



El Catador
25ml Galliano
L'Autentico
3–4 dashes of
Bittermens Xocolat
Mole bitters
25ml Del Duque
30-year-old
Amontillado sherry
25ml 100%
agave tequila

Where did you grow up?

France, Burgundy, Dijon and Sympa!

How did you start making cocktails?

I wanted to be creative with flavours and communicate them to my customers.

Who or what inspired you the most?

My father educated me the most about flavours, he was a dedicated chef and more – an artist. During my career I've been very lucky to work and be inspired by the world's best in the industry like Dick Bradsel, Henry Besant, Dre Masso, Nick Strangeway, Gorgeous Group and Julio Bermejo. And very recently Tony Conigliaro, Wayne Collins, Fernando Castellon, Agostino Perrone and Spike Marchant. I'm also travelling a lot around the world which I find very, very inspiring.

Where did you learn the most?

The UK, especially London where I've had the chance to express myself and push my career onto a more serious level.

What is your favourite ingredient (not alcoholic drink)?

I can't have just one; my favourites are rhubarb, apple, pear, fig, plum. I also love herbs, spices and bitters; I think they bring a different dimension to the drinks especially nowadays as more and more flavours are coming out.

What do you like most about your work?

To get my customers to smile after they taste some of my drinks... La Dolce Vita!

What is the inspiration behind the cocktail you have created with Galliano?

The presentazione.

What's the presentazione (staging)?

Stir the ingredients together over ice cubes, strain into a glass pre-zested with lemon peel. Salute!



Paolo Lilliu

How did you start making cocktails?

"Had my first chance at the Dorchester replacing the duty bartender. Got to enjoy it so much that I am still there."



Silver and Gold

20ml Galliano L'Autentico

50ml rum from Barbados

1 dash Peychaud's bitters

25ml hot water

Gold dust and orange twist

Where did you grow up?

Sardinia, Italy.

How did you start making cocktails?

Had my first chance at the Dorchester replacing the duty bartender. Got to enjoy it so much that I am still there.

Who or what inspired you the most?

My guests.

Where did you learn the most?

The Dorchester Bar.

What is your favourite ingredient (not alcoholic drink)?

Citrus fruit.

What do you like most about your work?

The never-ending learning process.

What is the inspiration behind the cocktail you have created with Galliano?

The work of 'professor' J. Thomas.

What's the presentazione (staging)?

Using two silver tankards, throw the ingredients from one to the other in a continuous stream of fire then serve hot in a brandy glass with an orange twist.

Il Moretto
50ml Galliano
L'Autentico
25ml fresh lemon juice
20ml sugar syrup
3 bruised kaffir
lime leaves
½ egg white
Prosecco



Esther Medina
*Who or what inspired you
the most?*

*"I get most of my inspiration from
the classics and then I mix them
up in my own chef style. In a way
my drinks just happen."*

Esther Medina London, UK

Where did you grow up?

In Málaga, Southern Spain – a Mediterranean upbringing.

How did you start making cocktails?

I started mixing drinks at home. Traditionally after the meal we usually have coffee and after that a *copa*.

Who or what inspired you the most?

I get most of my inspiration from the classics and then I mix them up in my own chef style. In a way my drinks just happen.

Where did you learn the most?

Everywhere I've ever worked. I've also learnt in the kitchen, going to restaurants (yes, I love my food!) and walking on the streets.

What is your favourite ingredient (not alcoholic drink)?

Herbs and spices are a consistent in my drinks – a bit of a house style, I suppose.

What do you like most about your work?

My personal satisfaction comes from the overall creative process of making fancy drinks from the idea through to the presentation of that new creation. A satisfied smile makes the perfect happy ending.

What is the inspiration behind the cocktail you have created with Galliano?

Il Moretto.

What's the presentazione (staging)?

This drink is basically a royal silver fizz. When I tasted the L'Autentico I was very impressed about the way all the aromas combine together like an endless dance. So I decided to make a drink that showcased this – hence nothing else but Galliano, lemon, sugar and, of course, a twist. I like the texture that the egg white gives to the drink but, of course, if you have a problem with eggs, skip them. Shake and double strain into a flute. Top up (I would recommend around 25ml) with Prosecco. Garnish with a lemon twist and a kaffir lime leaf flag. Enjoy it!

Where did you grow up?

Yorkshire, England.

How did you start making cocktails?

I've worked in some part of this industry since I was 15. It was a natural progression.

Who or what inspired you the most?

I've been lucky enough to work with some of the best people in the industry, so I try and take little bits of inspiration from everyone.

Where did you learn the most?

Milk and Honey.

What is your favourite ingredient (not alcoholic drink)?

Elderflower cordial.

What do you like most about your work?

That half the time it doesn't actually feel like work.

What is the inspiration behind the cocktail you have created with Galliano?

Gold man, solid Gold.

What's the presentazione (staging)?

Combine the first five ingredients in a shaker without ice and shake vigorously, add the ice and shake again. Strain into a tall glass and top with soda.



Gold Fever Fizz
25ml Galliano
L'Autentico
40ml bourbon
15ml fresh lemon
10ml honey syrup
1 egg yoke
Soda top



Joe Stokoe

What do you like most about your work?

"That half the time it doesn't actually feel like work."

Where did you grow up?

Leicester, England.

How did you start making cocktails?

I needed the cash to get through college.

Who or what inspired you the most?

Working with Dick Bradsell in the early 1990s.

Where did you learn the most?

Again while working with Mr Bradsell, however, recently on my own reading newly acquired old drinks books.

What is your favourite ingredient (not alcoholic drink)?

Fresh gooseberries or rhubarb.

What do you like most about your work?

Meeting a wonderful mix of people.

What is the inspiration behind the cocktail you have created with Galliano?

My garden in summer, when a cooling drink is a necessity.

What's the presentazione (staging)?

Shake and pour over ice in a Collins glass. Top up with chilled, carbonated, fresh verbena tea, using a soda syphon. Garnish with a sprig of fresh verbena and a wheel of fresh lime



Nick Strangeway
Who or what inspired you the most?

"Working with Dick Bradsell in the early 1990s."



G. G. V Rickey
30ml Galliano
L'Autentico
40ml gin
20ml fresh lime
Verbena tea

Where did you grow up?

In Naples, Italy.

How did you start making cocktails?

In 1999 in London, in the Match Bar.

Who or what inspired you the most?

Living in London.

Where did you learn the most?

In London and New York, the two best cities in the world after Naples!

Where do you find your inspiration?

I experiment and marry flavours to find new ones.

What is your favourite ingredient (not alcoholic drink)?

Citrus fruit.

What do you like most about your work?

There is always a surprise around the corner. You've never seen it all.

What is the inspiration behind the cocktail you have created with Galliano?

My Italian roots mixed with a touch of London.

What's the presentazione (staging)?

Place the horse's neck into a wine glass. Blend all the ingredients and pour into the glass. Serve before or after dinner.



Yellow Nipple

15ml Galliano
L'Autentico

40ml gin

2 scoops of lemon
ice cream

15ml fresh lemon juice

Lemon horse's neck

Vincenzo Errico

What do you like most about your work?

"There is always a surprise around the corner. You've never seen it all."

Where did you grow up?

In Spoleto in Umbria, Italy.

How did you start making cocktails?

When I was 15 in a bar in Spoleto called Bar Commercio.

Who or what inspired you the most?

Travelling and the courses I have done with AIBES (the Italian bartenders association) and with the American Bartender School.

Where did you learn the most?

At the Principe Di Savoia Hotel in Milan.

Where do you find your inspiration?

In James Bond films!

What is your favourite ingredient (not alcoholic drink)?

Wild fruit – like wild strawberries.

What do you like most about your work?

I love creating new things and working in fantastic bar environments.

What is the inspiration behind the cocktail you have created with Galliano?

I thought it would be a nice idea to combine the classic nature of Galliano L'Autentico with some modern glamour and style. I also like the golden colour which inspired me to use real gold in the cocktail.

What's the presentazione (staging)?

Mix all the liquid ingredients, top up with Galliano foam and garnish with lemon grass, wild strawberries and gold flakes.



Andrea Zampolini

Where do you find your inspiration?

"In James Bond films!"



Galliano Bling-tini

Galliano L'Autentico,
gold flake and
mango foam

40ml vodka citron

10ml triple sec

20ml cassis/
blackcurrant purée

10ml apple juice

Lemon grass

Wild strawberries

Gold flakes

Where did you grow up?

In Brugherio, Italy, very near Monza.

How did you start making cocktails?

At the beginning it was a joke, then it became a passion and my work.

Who or what inspired you the most?

I feel that the best recipe is to create experiences and not just a mix of products.

Where did you learn the most?

I have worked in a lot of bars but I feel that the Tearose Café and my general manager Luca Pirola have made me more professional and 'raffinato'.

What is your favourite ingredient (not alcoholic drink)?

I love fresh fruits, they're natural and fresh.

What do you like most about your work?

What people think about me when they enjoy what I make for them.

What is the inspiration behind the cocktail you have created with Galliano?

My recipe is inspired by Italian bars of the past and so is rooted in history.

What's the presentazione (staging)?

Chill the glass in the freezer. Muddle the ginger and the bitters. Add the other ingredients. Shake gently and strain onto the rocks. Top with champagne and granish with the twist.



Matteo Oddo

Who or what inspired you the most?

"I feel that the best recipe is to create experiences and not just a mix of products."



Tearose Spritz
25ml Galliano
L'Autentico

25ml white vermouth

25ml pink
grapefruit juice

2 small pieces of ginger

2 dashes of
orange bitters

Champagne

Orange twist





Fabio Bacchi

What is the inspiration behind the cocktail you have created with Galliano?

"Galliano's heritage, but reinterpreted for today's tastes – young, elegant, spicy and rich in flavour."



Galliano Reaction

- 10ml Galliano L'Autentico
- 25ml peppar vodka
- 15ml triple sec
- 20ml lemon juice
- A slice of ginger
- An orange twist
- Fresh mango marinated in Galliano L'Autentico and balsamic vinegar
- Rosemary branch



Where did you grow up?

In Italy. I started hotel college when I was 14, and I have worked in 40 countries across four continents. Now I work in management.

How did you start making cocktails?

When I was at hotel college.

Who or what inspired you the most?

When I was at school they all wanted me to go into science, but on holiday one year with my parents we stayed in a hotel and there I saw a man who seemed to be a king. Among all the wild guests he was elegantly making these beautiful drinks. I decided, that's what I want to do. They were very angry at school but I think I'm lucky because I've always done exactly what I want.

Where did you learn the most?

Travelling around the world and working with the best bartenders.

Where do you find your inspiration?

In the way the industry develops, what people are drinking, cooking and pastry techniques and of course my personal taste.

What is your favourite ingredient (not alcoholic drink)?

Milk and fruit juices.

What do you like most about your work?

Creating new things and being with people.

What is the inspiration behind the cocktail you have created with Galliano?

Galliano's heritage, but reinterpreted for today's tastes – young, elegant, spicy and rich in flavour.

What's the presentazione (staging)?

Flame and twist the orange peel into a chilled cocktail glass. Shake all the ingredients, including the slice of ginger, but not the mango or rosemary. Strain into the glass. Garnish with the rosemary branch onto which balls of marinated mango are speared.

Where did you grow up?

Milan, Italy.

How did you start making cocktails?

It became a passion when I started working in a restaurant.

Who or what inspired you the most?

I take my inspiration from the customers who enjoy my work.

Where did you learn the most?

At Gold from the bar manager Andrea Zampolini.

What is your favourite ingredient (not alcoholic drink)?

Fresh natural juice.

What do you like most about your work?

My work allows me to take care of my guests and create for them.

What is the inspiration behind the cocktail you have created with Galliano?

To return to the past and to the classical.

What's the presentazione (staging)?

Shake and strain into a Martini glass with the star anise.

Galliano Theme

40ml Galliano
L'Autentico

50ml espresso

10ml bourbon

2 barspoons
sciropo d'agave

2 drops of ginseng

1 star anise

Whipped cream



Debora Cicero
*What is your favourite ingredient
(not alcoholic drink)?*
"Fresh natural juice."

Where did you grow up?

Milan, Italy.

How did you start making cocktails?

I studied in a hotel school in Milan.

Who or what inspired you the most?

Nobody. Probably the pleasure to serve the guests as good as possible.

Where did you learn the most?

I improved my bartending at 3F American Bartender School.

What is your favourite ingredient (not alcoholic drink)?

Fresh lime juice.

What do you like most about your work?

Every day is a different day. You start work and nobody knows what might happen.

What is the inspiration behind the cocktail you have created with Galliano?

The desire to create the most perfect mix between gin perfumes and the sweet taste of Galliano L'Autentico.

What's the presentazione (staging)?

Shake and serve on the rocks, no garnish. Serve with a thin straw.

Davide Garazzini

What do you like most about your work?

"Every day is a different day. You start work and nobody knows what can happen."



Peter Barba

22ml Galliano
L'Autentico

45ml gin

30ml cranberry juice

7ml fresh lime juice

Where did you grow up?

In Trogir, an ancient city on the Dalmatian coast in Croatia.

How did you start making cocktails?

When I came to Italy in 1991 and started working in a bar called Gazebo. My first boss decided I should enter a competition and this began a full immersion in the world of cocktails – working during the day and studying at night.

Who or what inspired you the most?

The Italian bartenders association (AIBES), which has made a huge difference to my development and creativity through competitions, meetings and exchanges.

Where did you learn the most?

Travelling around the world has introduced me to new cultures and traditions. Working in hotels has taught me a lot about management.

Where do you find your inspiration?

Nature, old traditions and in pastry-making techniques.

What is your favourite ingredient (not alcoholic drink)?

Spices.

What do you like most about your work?

The creativity and the opportunity to create unforgettable experiences for my customers.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to express everything about the Mediterranean and Galliano – the scents, herbs and flavours. It's full of life and sweetness like a Mediterranean girl.

What's the presentazione (staging)?

Mix all the ingredients except the Asti and the dried fruit in a mixing glass, pour into a margarita glass and top up with Asti. Serve with dried fruit – apricots, dates, citrus and caramelised sugar. Present accompanied with a candle.



Linda Puovic

Where did you learn the most?

“Travelling around the world has introduced me to new cultures and traditions.

Working in hotels has taught me a lot about management.”



Portovenere
15ml Galliano
L'Autentico

20ml vodka

A drop of Campari

Asti Spumante

2 balls of
mandarin sorbet

Dried fruit

Where did you grow up?

Como, in the north of Italy.

How did you start making cocktails?

In my family's restaurant.

Who or what inspired you the most?

Geography.

Where did you learn the most?

At the 3F American Bartender School in Milan.

What is your favourite ingredient (not alcoholic drink)?

Ruby red grapefruit.

What do you like most about your work?

To create new drinks.

What is the inspiration behind the cocktail you have created with Galliano?

The daiquiri.

What's the presentazione (staging)?

Muddle the fennel, add the orange peel, add the liquid elements and shake. Double strain into a Martini glass. Garnish with lemon grass and orange peel.

Simone Maci

How did you start making cocktails?

"In my family's restaurant."

Wine Collection

15ml Galliano
L'Autentico

45ml 7-year-old rum
from Cuba

5ml Aperol
Barbieri bitters

25ml honey syrup

15ml fresh lime juice

20 fennel seeds

1 Orange peel



Where did you grow up?

In Florence, Italy.

How did you start making cocktails?

Some time ago, around the end of the 80s in an old disco in Florence.

Who or what inspired you the most?

I like to search on the web for new products to mix with traditional products. The inspiration comes by itself.

Where did you learn the most?

Through the years I developed the techniques but I learnt a lot from AIBES too.

What is your favourite ingredient (not alcoholic drink)?

Fresh fruit in general and spices.

What do you like most about your work?

To be able to offer a good time to people, who hopefully become regulars and sometimes a friend.

What is the inspiration behind the cocktail you have created with Galliano?

The particular taste of these new Galliano products.

What's the presentazione (staging)?

This cocktail is made with Italian espresso coffee, with a particular rum, dark cacao liqueur and, of course, the new Galliano L'Autentico. Fresh cream is 'flowed up' over the cocktail and garnished with chocolate topping.



Massimo Londi

What do you like most about your work?

"To be able to offer a good time to people, who hopefully become regulars and sometimes a friend."



The only way is up

10ml Galliano
L'Autentico

15ml rum from
Martinique

15ml dark cacao
liqueur

10ml espresso

20ml fresh cream

Dark chocolate





Hot Tearose Chocolate
30ml Galliano
L'Autentico

60ml tearose chocolate
mix or normal
chocolate mix

75ml whipped cream
poured on fresh

Grated chocolate
flavoured with aniseed,
vanilla or lavender

Luca Pirola

*What do you like most about
your work?*

*"I like to be in a central role,
like an actor on stage."*

Where did you grow up?

In Italy.

How did you start making cocktails?

In various bars. At first it was just a job, then it became a passion.

Who or what inspired you the most?

Nobody in particular, everyone I meet.

Where did you learn the most?

Travelling.

Where do you find your inspiration?

In details.

What is your favourite ingredient (not alcoholic drink)?

Water.

What do you like most about your work?

I like to be in a central role, like an actor on stage.

**What is the inspiration behind the cocktail you have
created with Galliano?**

Galliano's history.

What's the presentazione (staging)?

Make a hot chocolate mix, add the Galliano. Separately heat up the whipped cream. Pour the whipped cream over the Galliano chocolate mix in a double Martini glass, grate and powder over the flavoured chocolate.

Where did you grow up?

I grew up in Florence, Italy.

How did you start making cocktails?

It was around 1995 in the first bar that I had with some partners. I stopped DJing to prepare drinks and from that experience I carried on.

Who or what inspired you the most?

I do not have anyone as inspiration, it just came slowly and step by step it became a passion. Of course I am always interested in my colleagues' work and keen to learn new things.

Where did you learn the most?

The basics I got working day by day but the knowledge of products and techniques I learnt from AIBES.

What is your favourite ingredient (not alcoholic drink)?

The Mediterranean citrus (orange, lemon and mandarins) without a doubt.

What do you like most about your work?

I like to guide my customers to a better way of drinking.

What is the inspiration behind the cocktail you have created with Galliano?

A fresh drink that can be defined as an 'anytime drink'.

What's the presentazione (staging)?

Mix the tequila, orange juice, apricot brandy, passion fruit syrup and the Galliano L'Autentico. Garnish with a daikon radish, pineapple leaves and green apple.



Savonarola

10ml Galliano
L'Autentico

20ml tequila

20ml apricot brandy

15ml fresh orange juice

5ml passion fruit syrup

Alessandro Bellucci

What do you like most about your work?

"I like to guide my customers to a better way of drinking."

Where did you grow up?

I was born in Milan, Italy, and grew up in its neighbourhoods, culturally and professionally.

How did you start making cocktails?

I started making cocktails during a vacation in the Canary Islands, at the beginning of the 90s.

Who or what inspired you the most?

I've never had just one guide, but I've worked a lot to look for the best inspiration around me.

Where did you learn the most?

I've had the opportunity and the fortune to work in lots of places, in Italy and abroad, and in all these places I learnt new things.

What is your favourite ingredient (not alcoholic drink)?

My favourite is cranberry juice, but I like ginger and lime juice as well.

What do you like most about your work?

I really enjoy meeting new people and my job gives me the opportunity to do it all the time. As a consultant I have the chance to work with people and watch their capabilities grow.

What is the inspiration behind the cocktail you have created with Galliano?

I was looking for an easy and effective idea, a cocktail which could be drunk by everybody, whose preparation wasn't too complicated.

What's the presentazione (staging)?

Shake all ingredients together except the ginger beer. Serve and strain on crushed ice. Top up with ginger beer.



Caribbean Galliano Cooler
20ml Galliano
L'Autentico

35ml Dark Rum
from Jamaica

20ml fresh lime juice

Top ginger beer

Lime

Fresh mint



Andreas Montagnana
*Who or what inspired you
the most?*

*"I've never had just one guide,
but I've worked a lot to look for
the best inspiration around me."*

Where did you grow up?

I grew up in Cernobbio – a small town close to Como, a city in the north of Italy.

How did you start making cocktails?

I read a very interesting old book about bartending, and when I finished the champagne chapter, I was amazed by this beautiful world. Then I started to appreciate every little thing about bars and service.

Who or what inspired you the most?

The crew of the first bartending course I took.

Where did you learn the most?

Travelling around and paying very close attention to every single move of the bar orchestra.

What is your favourite ingredient (not alcoholic drink)?

Citrus fruits and especially their peel and essences.

What do you like most about your work?

I like creating stuff, and I love it when I meet new, interesting people.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to create a very refreshing drink for summer. So I said to myself let's make a Livorno Sling with Galliano. I decided on the yellow gold colour like Galliano and the Sun. The drink took shape suddenly in my head.

What's the presentazione (staging)?

Very gently muddle a couple of fresh mint leaves in a shaker, combine all the ingredients, shake and double strain into a Collins glass. Float the peach liqueur and part of the Galliano already used in the recipe. Garnish with pineapple, mint and a very long-shaped lemon peel.

Livorno Sling

20ml Galliano
L'Autentico (15 in
the mix – 5 float)

40ml gin

1 dash
Angostura bitters

1 drop mint bitters

10ml Bols Peach
Liqueur (float)

90ml pressed
pineapple juice

15ml lemon juice
freshly squeezed

Top up with
soda water



Matteo Riva

How did you start making cocktails?

"I read a very interesting old book about bartending, and when I finished the champagne chapter, I was amazed by this beautiful world. Then I started to appreciate every little thing about the bar and the service."

Mattia Pastori

Milan, Italy



Hyatt Galliano
20ml Galliano
L'Autentico

30ml mandarin vodka
20ml vermouth bianco
Mallow leaves

Mattia Pastori
What do you like most about your work?

"The relationship with customers and friends. I love to listen to them and to learn from them."

Where did you grow up?

I was born in Pavia, Italy, where I started studying to be a bartender. Now I work at the Park Hyatt Milan.

How did you start making cocktails?

I started making cocktails in 2004.

Who or what inspired you the most?

The people who inspired me are first my father and second Mr Fabio Firmo, who taught me everything about the art of mixing drinks.

Where did you learn the most?

First at school, second in my parents' coffee shop, and third at Pozzo American Bar. These experiences taught me my way of working.

What is your favourite ingredient (not alcoholic drink)?

I love to work with spices, herbs and with lime juice.

What do you like most about your work?

The relationship with customers and friends. I love to listen to them and to learn from them.

What is the inspiration behind the cocktail you have created with Galliano?

The spicy aroma of Galliano.

What's the presentazione (staging)?

Shake and strain into a cocktail glass with a peel of orange.

Andrea Acierno

What do you like most about your work?

"The possibility to meet people and get to know them thanks to my cocktails."



Light Red

30ml Galliano
L'Autentico

60ml gin

50ml raspberry purée

Mallow leaves

Top with
cranberry juice

Andrea Acierno

Milan, Italy

Where did you grow up?

In little and cold Potenza in Lucania, Italy.

How did you start making cocktails?

When I was 23 in a disco.

Who or what inspired you the most?

The AIBES course and the colleagues I meet in my job.

Where did you learn the most?

At the Gold Restaurant in Milan.

What is your favourite ingredient (not alcoholic drink)?

Fruit and spices.

What do you like most about your work?

The possibility to meet people and get to know them thanks to my cocktails.

What is the inspiration behind the cocktail you have created with Galliano?

Freshness. The fresh mix between sweet soft fruits (cranberries and raspberries), lime, banana and Galliano spices. Something that was able to give a sweet and spicy sensation like the Galliano.

What's the presentazione (staging)?

Muddle the slices of lime with the purée; after, add the gin and Galliano L'Autentico. Top with cranberry juice. Garnish with a slice of lime, a mint leaf and one raspberry with banana and/or cranberry purée.



Where did you grow up?

I came from the Abruzzo region in Italy and grew up in Munich, Germany.

How did you start making cocktails?

From the moment when I mixed my first drink, I wanted to create my own cocktails.

Who or what inspired you the most?

Different cocktail and bar books.

Where did you learn the most?

At all bars I have been to, as both a guest or an employee. You can learn everywhere; you only need open eyes and ears.

What is your favourite ingredient (not alcoholic drink)?

Freshly squeezed lemon juice.

What do you like most about your work?

To find the right balance between being a host, consultant, salesman and expert for each different guest.

What is the inspiration behind the cocktail you have created with Galliano?

Maybe the oldest drink in Italy ever: fresh egg, sugar and Marsala.

What's the presentazione (staging)?

Shake all the ingredients and strain into a pre-chilled cocktail glass. Sprinkle with cinnamon and decorate with little forest berries and mint leaves.



Pino Trisolino

Where did you learn the most?

"At all bars I have been to, as both a guest or an employee. You can learn everywhere; you only need open eyes and ears."

First Glory

20ml Galliano
L'Autentico

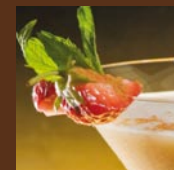
20ml Gran Pisco

10ml Parfait Amour

20ml Marsala Cremovo

1 egg yolk

Cinamon and
mint leaves



Where did you grow up?

Ancona, Italy.

How did you start making cocktails?

Since 1994 in Cannes (France, Club Med).

Who or what inspired you the most?

Several people in various bars, for example in the Negroni Bar.

Where did you learn the most?

In the Negroni Bar and from colleagues all over the world.

What is your favourite ingredient (not alcoholic drink)?

Fresh fruit, especially mango.

What do you like most about your work?

To receive compliments from guests.

What is the inspiration behind the cocktail you have created with Galliano?

The history of Galliano and the proximity to Italy.

What's the presentazione (staging)?

Mix all the ingredients and shake vigorously. Pour into a tall glass. Add 30ml soda and a dash of fresh orange juice.



Michele Fiordaliva

Where did you learn the most?

"In the Negroni Bar and from colleagues all over the world."



Italian Fizz

35ml Galliano

L'Autentico

20ml lemon juice

15ml sugar syrup

20ml fresh cream

3 dashes of aceto

balsamico tradizionale

Soda water

Fresh orange juice





Tiziano Mori

Who or what inspired you the most?

"Mainly books, especially classic cocktail books."



Bivero

50ml Galliano
L'Autentico

60ml strawberry
essence

Peppermint liqueur

40ml milk

3 dashes of
orange bitters

50ml cranberry juice

3ml watermelon syrup



Where did you grow up?

Zürich, Switzerland and Venice, Italy.

How did you start making cocktails?

In 1993 in Braunschweig, Germany.

Who or what inspired you the most?

Mainly books, especially classic cocktail books.

Where did you learn the most?

Harry's New York Bar (Hannover) and the Cuabar (Hannover).

What is your favourite ingredient (not alcoholic drink)?

Fresh fruit and spearmint.

What do you like most about your work?

Proximity to people.

What is the inspiration behind the cocktail you have created with Galliano?

The colour of the Italian flag.

What's the presentazione (staging)?

Fill a glass with crushed ice and fill with peppermint liqueur. Add the milk very slowly to create a white top. Shake all the other ingredients and strain into a Martini-type glass without a stem and without ice. Place this glass in the first one to create the 'flag'. Decorate with strawberry, peppermint and icing sugar.

Daide Demarchi

How did you start making cocktails?

"In 1998 at Dynamo Club Milan as head bartender."



Duke of Tuscany

30ml Galliano
L'Autentico
20ml cherry liqueur
3 dashes of orange
bitters
1 lump sugar
100ml champagne



Where did you grow up?

Milan, Italy.

How did you start making cocktails?

In 1998 at Dynamo Club Milan as head bartender.

Who or what inspired you the most?

Vinício Valdo (Milan).

Where did you learn the most?

'Vascello' di Pierangelo Conca (Milan).

What is your favourite ingredient (not alcoholic drink)?

Ginger Ale.

What do you like most about your work?

When a guest asks me for a drink reference.

What is the inspiration behind the cocktail you have created with Galliano?

A lot of Galliano L'Autentico on ice!

What's the presentazione (staging)?

In a silver goblet imbue the lump sugar with the orange bitters. Add 20ml Galliano L'Autentico and the cherry liqueur. Add some ice cubes and decorate it with a slice of an orange, cherries and a twig of spearmint. Put a teaspoon on the glass and carefully place the sugar cube on it. Drip 10ml Galliano on the sugar lump and flambé it. The sugar will caramelise and is then put out by pouring the champagne over it into the goblet. Stir it carefully with the teaspoon and serve it.

Where did you grow up?

Turin in Italy.

How did you start making cocktails?

When I was 16 years old in my parents' bar.

Who or what inspired you the most?

The people and different cultures I have worked with.

Where did you learn the most?

Tonis Bar, Evian, France.

What is your favourite ingredient (not alcoholic drink)?

Papaya from the Caribbean.

What do you like most about your work?

The contact with customers.

What is the inspiration behind the cocktail you have created with Galliano?

Food and herbs.

What's the presentazione (staging)?

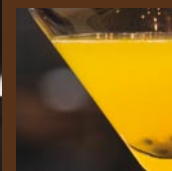
Mix and shake all the ingredients except the passion fruit juice. Pour into a Martini glass and add the passion fruit juice.



Massimo Destefanis

What is your favourite ingredient (not alcoholic drink)?

"Papaya from the Caribbean."



L'Autentico Martini

40ml Galliano

L'Autentico

2 parts of fresh lemons (juice)

10ml Nepalese rum

10ml sugar

½ passion fruit, juiced



Yann Daniel
What do you like most about your work?

“To surprise and to share, it is my favourite part.”

Green Supernova

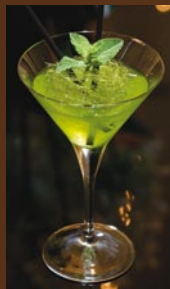
20ml Galliano
L'Autentico

5 fresh mint leaves

15ml lime and lemon
grass cordial

50ml gin

1 dash of peach bitters



Where did you grow up?

In Versailles, near Paris, France.

How did you start making cocktails?

Throughout my career – from catering school to today.

Who or what inspired you the most?

Cooking and pastry making are big sources of inspiration for me.

Where did you learn the most?

Hotel Meurice in Paris and actually in Park Hyatt.

What is your favourite ingredient (not alcoholic drink)?

I like to use a lot of cooking ingredients like herbs, spices, marmelade, vinegar, wasabi. It gives you a lot of new ways to make cocktails.

What do you like most about your work?

To surprise and to share, it is my favourite part.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to make a quite fresh cocktail. The floral aromas of Galliano L'Autentico are combined with the freshness of the mint and the lime and lemon grass cordial. For the presentazione, surprise by using a ball of coloured sugar.

What's the presentazione (staging)?

Muddle the mint leaves with the lime and lemon grass cordial in the shaker, add the Galliano L'Autentico and the gin. Shake and double strain in a Martini glass. For the garnish, add the green sugar bowl with two straws and mint leaves.



Sandrine Houdré-Grégoire

What is the inspiration behind the cocktail you have created with Galliano?

"Nature, the authenticity of the product and its journey of complex flavours."

Italian Parano

20ml Galliano
L'Autentico

4 fresh chives

10ml soya milk

10ml ginger syrup

20ml fresh
cucumber juice

30ml vanilla vodka

Galliano Balsamico
foam



Sandrine Houdré-Grégoire

Paris, France

Where did you grow up?

Orléans, France.

How did you start making cocktails?

My first employer "Marcel" in the BBC in Orléans. He gave me confidence and the means to create quality products.

Who or what inspired you the most?

The extreme requirements of the cosmopolitan clientele of luxury hotels!

Where did you learn the most?

At Byblos hôtel (St Tropez/Courchevel) and at Murano Urban Resort Paris.

What is your favourite ingredient (not alcoholic drink)?

Cucumber.

What do you like most about your work?

People contact, creativity, the atmosphere...The privileged relationship with people and the variety of the work. Travelling and of discovering traditional methods (local spirits).

What is the inspiration behind the cocktail you have created with Galliano?

Nature, the authenticity of the product and its journey of complex flavours.

What's the presentazione (staging)?

Chop the chives and shake with all the other ingredients. Fine strain into a cocktail glass. Serve with two spoons – one with a little Galliano Balsamico foam and one with a little of the cocktail mix. Present with fresh chives.



Joseph Biolato

Who or what inspired you the most?

"Someone, something, a smell... nothing and everything!"



Light and Sleazy

Mary
25ml Galliano
L'Autentico
40ml vodka
10ml triple sec
3 cherry tomatoes
3 mint leaves
1 dash lime juice
1 dash cranberry juice
1 tbsp demerara sugar
5 drops home-made bitters

Where did you grow up?

I was born and raised in Paris, France.

How did you start making cocktails?

When I began to work at Le Forvm, nine years ago.

Who or what inspired you the most?

Someone, something, a smell... nothing and everything!

Where did you learn the most?

For bartending knowledge at Le Forvm with Xavier Laigle and for drinks mixology with Olivier Meurice at l'Appart.

What is your favourite ingredient (not alcoholic drink)?

Lime juice or Amarena syrup.

What do you like most about your work?

The magnetism you can have making cocktails.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to create a cocktail in the idea of a lighter and smoother Bloody Mary... not especially for morning hangovers.

What's the presentazione (staging)?

In a shaker, muddle the cherry tomatoes and mint with demerara sugar. Add the cranberry, the lime juice, the vodka, Galliano L'Autentico, triple sec and the home-made bitters. Shake really well for 10 seconds.



Tsukanoma No.1
(éphémère en
Japonais)
50ml Galliano
Balsamico
20ml vodka
2 slices of Charentais
melon
5 leaves of Thai basil



Matthias Giroud

What is the inspiration behind the cocktail you have created with Galliano?

“The marriage (perfect) between the sweetness of the melon, the strength of the vodka, the discovery of the Thai basil and fabulous originality of the Galliano Balsamico.”

Where did you grow up?

Guadeloupe and Toulou and Paris, France.

How did you start making cocktails?

With my father.

Who or what inspired you the most?

The life!

Where did you learn the most?

In each bar where I worked. I had the chance to work in very different bars like brasseries, night clubs, luxury hotels, cocktail bars, etc. My experience comes from all the very passionate people I meet and work with.

What is your favourite ingredient (not alcoholic drink)?

Fresh fruit and vegetables from every part of the world.

What do you like most about your work?

Ad hoc service, adapted to each customer – creating new flavours and a journey of discovery.

What is the inspiration behind the cocktail you have created with Galliano?

The marriage (perfect) between the sweetness of the melon, the strength of the vodka, the discovery of the Thai basil and fabulous originality of the Galliano Balsamico.

What's the presentazione (staging)?

Keep Galliano Balsamico in fridge before mixing. Chill the Martini glass. Cut the two slices of melon (native of the Charente region) into squares then put in the shaker as well as the leaves of Thai basil. Crush everything with your muddler in the shaker, add the vodka. Shake. Pour the Galliano Balsamico into the cocktail glass and then slowly add the blend from the shaker through a fine mesh strainer. Decorate with a fine slice of melon.

Where did you grow up?

I was born in a small town in Denmark, and reborn in London.

How did you start making cocktails?

I started out by drinking them and that just wasn't enough... I wanted to make and create. It soon became my passion.

Who or what inspired you the most?

The London nightlife!

Where did you learn the most?

The Atlantic Bar & Grill... in the golden years!

What is your favourite ingredient (not alcoholic drink)?

I just can't do without my honey.

What do you like most about your work?

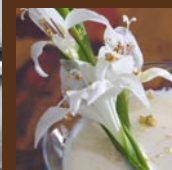
The fact that I'm always at a party... networking and of course all the fun and giggles after hours.

What is the inspiration behind the cocktail you have created with Galliano?

One of my favourite classics. Alexander the Great.

What's the presentazione (staging)?

Shake the Jesus out of all ingredients and strain into a chilled Martini glass. Garnish with a white flower and sprinkle with gold dust.



Galileo Galilei
20ml Galliano
L'Autentico
30ml gin
20ml Advocaat
10ml Orgeat
10ml cream

Maria Magdalena

What do you like most about your work?

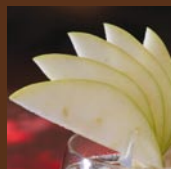
"The fact that I'm always at a party... networking and of course all the fun and giggles after hours."



Andreas Semerda

What do you like most about your work?

"Meeting people and finding new products to test."



JU16

- 20ml Galiano Balsamico
- 30ml apple vodka
- 10ml pomme de verte
- 20ml sugar water
- 30ml lemon juice

Andreas Semerda Copenhagen, Denmark

Where did you grow up?

In Sweden.

How did you start making cocktails?

After culinary school I got tired of being in the kitchen and found a passion for drink blending.

Who or what inspired you the most?

The lifestyle of meeting people from all over the world and being able to work wherever you want because there is an international standard.

Where did you learn the most?

New York for people skills and Bergen in Norway for the passion of cocktail making and of course London nightlife.

What is your favourite ingredient (not alcoholic drink)?

Raspberries and passion fruit.

What do you like most about your work?

Meeting people and finding new products to test.

What is the inspiration behind the cocktail you have created with Galliano?

Got the call last night and I just wanted to have the Galliano Balsamico flavour in the background.

What's the presentazione (staging)?

Shake and serve on the rocks with an apple flag.



Nick Kobbernagel

What is your favourite ingredient (not alcoholic drink)?

"I love using seasonal fruits or herbs. Something that catches the smell, the mood and the weather of the season."



Authentic Intriguing

40 ml Galliano

L'Autentico

20ml Aperol

60ml fresh lemon juice

30ml sugar syrup

A dash of
Psychaud's bitters

A dash of cinnamon

Egg white

Nick Kobbernagel

Copenhagen, Denmark

Where did you grow up?

Falster, South Denmark.

How did you start making cocktails?

I helped out my friend Gromit who was short on staff.

Who or what inspired you the most?

Gromit and Adeline Shepherd's fantastic drinks!

Where did you learn the most?

Opening up Ruby where I work now has been a mind-blowing experience. I hope it continues.

What is your favourite ingredient (not alcoholic drink)?

I love using seasonal fruits or herbs. Something that catches the smell, the mood and the weather of the season.

What do you like most about your work?

I love the sweet but demanding guests and of course my crazy colleagues.

What is the inspiration behind the cocktail you have created with Galliano?

The herbs in Galliano L'Autentico gave me the idea. Letting them play a leading role and giving them a refreshing and lasting base.

What's the presentazione (staging)?

Combine all ingredients in a shaker. Shake it hard and vigorously and strain it over ice into a large wine glass. Garnish it with a cinnamon stick.

Where did you grow up?

Partly in Copenhagen, partly in a small Danish countryside village.

How did you start making cocktails?

It kind of grew on me. I have been trying to get cocktails going in every place I have worked in the last 10 years but only got really into it 4-5 years ago.

Who or what inspired you the most?

I did a good deal of travelling and experienced some great bars, a lot of which were in upscale hotels. The guys and girls behind these well-ordered bars just oozed class, coolness and professionalism. I wanted that.

Where did you learn the most?

The basics from books and the internet, style and flavour mostly from other bartenders over the last seven years of work, travel and bar-hopping.

What is your favourite ingredient (not alcoholic drink)?

That would be ginger. Fresh, syrup, in marmalade, or pickled.

What do you like most about your work?

Professionally it would be giving our guests a new experience, widening their horizon. But personally it is when the bar is packed four deep, the DJ just right and I am "In the Zone". The ultimate bartender rush.

What is the inspiration behind the cocktail you have created with Galliano?

I currently work in a Japanese restaurant and wanted to use Green tea in a cocktail. The herbal sweetness of the Galliano L'Autentico works really well with the dry, almost austere, freshness of green tea. A subtle gin, insistent ginger and a hint of maraschino adds depth and character.

What's the presentazione (staging)?

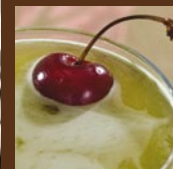
Shake all ingredients and fine strain into a chilled champagne goblet. Garnish with a lemon twist and home marinated maraschino cherry.



Nikolaj Broendsted

What is your favourite ingredient (not alcoholic drink)?

"That would be ginger. Fresh, syrup, in marmalade, or pickled. It is great."



Gold'n Green

40ml Galliano
L'Autentico

50ml intense, high
quality green tea

10ml gin

5ml maraschino

5ml home-made
ginger syrup

Where did you grow up?

In Malmo, Sweden.

How did you start making cocktails?

I got offered a job as a cocktail bartender by a friend. It sounded like an exiting job, and I fell in love with it immediately.

Who or what inspired you the most?

Bouncing ideas about flavours with a good friend of mine who is a great chef.

Where did you learn the most?

Barfly, Oslo.

What is your favourite ingredient (not alcoholic drink)?

Anything fresh! No short cuts.

What do you like most about your work?

The constant changes, always something new going on.

What is the inspiration behind the cocktail you have created with Galliano?

The many scents and flavours of Galliano L'Autentico, combined with something fresh and appetising.

What's the presentazione (staging)?

Muddle 5–6 raspberries with the Galliano L'Autentico and the triple sec. Shake and strain into a chilled cocktail glass. Top with a foam made of the egg white, vanilla sugar and a dash of Galliano L'Autentico. Garnish with some raspberries and a mint sprig.

Per Jonsson

What is the inspiration behind the cocktail you have created with Galliano?

"The many scents and flavours of Galliano L'Autentico, combined with something fresh and appetising."



Manna

30ml Galliano
L'Autentico

20ml triple sec

6–8 fresh raspberries
or 40ml fresh
raspberry purée

Egg white

Powdered vanilla sugar

Mint sprig



Where did you grow up?

On the west coast of Norway (Ålesund).

How did you start making cocktails?

I have always been fascinated by the way a cocktail can look and taste, and the incredible number of ways to make them.

Who or what inspired you the most?

My biggest inspiration has always been my extremely hard-working and talented co-workers.

Where did you learn the most?

In my first job as a barkeeper.

What is your favourite ingredient (not alcoholic drink)?

Pineapple or strawberries. Both very good ingredients in a cocktail.

What do you like most about your work?

I love meeting all kinds of people. And the best part is that you get to meet them in their free time, when they are really enjoying themselves.

What is the inspiration behind the cocktail you have created with Galliano?

The taste of the new Galliano Ristretto was my biggest inspiration.

What's the presentazione (staging)?

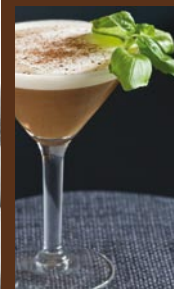
Grab a cocktail glass and cool it down with ice. Make 30ml espresso. Pour the 40ml of Galliano Ristretto, the espresso, and the sugar into a shaker. Fill up the shaker with ice and shake well. Poor into the ice-cold cocktail glass. Flute it with cream, then top it with chocolate sprinkles. Garnish with fresh mint leaf.



Jørn Lindseth

What do you like most about your work?

"I love meeting all kinds of people. And the best part is that you get to meet them in their free time, when they are really enjoying themselves."



Chocolate Martini Cocktail
40ml Galliano Ristretto

30ml espresso

1 teaspoon sugar

Cream for the top and chocolate sprinkles



Beatrice Haavarsthun Oslo, Norway



Beatrice Haavarsthun

Who or what inspired you the most?

"Cocktail hour on a cruise ship I worked on."



Jochiba Cocktail
20ml Galliano
Balsamico

20ml vodka
6 strawberries
3–4 slices red chilli
Dash sugar syrup
A squeeze of lime

Where did you grow up?

We moved around a lot, but mainly north of Norway and a little place outside Oslo called Brandbu.

How did you start making cocktails?

The Sportsbar Oslo.

Who or what inspired you the most?

Cocktail hour on a cruise ship I worked on.

Where did you learn the most?

Fridays American Bar.

What is your favourite ingredient (not alcoholic drink)?

Lime.

What do you like most about your work?

The guests.

What is the inspiration behind the cocktail you have created with Galliano?

The strawberry Martini.

What's the presentazione (staging)?

Muddle the strawberries and chilli with the sugar, add the rest of the ingredients, then shake and double strain into a chilled cocktail glass. Garnish with a red chilli.



Borge Olsen

What is the inspiration behind the cocktail you have created with Galliano?

“The sensation of chocolate.”



Delizia
40ml Galliano
Balsamico
2 strawberries
7–10 twigs of basil

Borge Olsen Oslo, Norway

Where did you grow up?

I grew up in Oslo, Norway.

How did you start making cocktails?

I first started making cocktails working in the Norwegian pavilion at the EPCOT Centre, Walt Disney World.

Who or what inspired you the most?

Ben Reed.

Where did you learn the most?

I learned the most through my three years at TGI Fridays in Oslo.

What is your favourite ingredient (not alcoholic drink)?

Ginger.

What do you like most about your work?

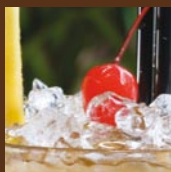
Surprising people and introducing them to say hello to tastebuds they didn't know they had.

What is the inspiration behind the cocktail you have created with Galliano?

The sensation of chocolate.

What's the presentazione (staging)?

Muddle the strawberries and basil with Galliano Balsamico, fill with crushed ice and stir. Garnish with a block of dark chocolate, strawberries and powdered sugar.



Harvey Hedbanger
40ml Galliano
Balsamico

Two spoons of
mango purée

Lime

Pinch of brown sugar



Andreas Palmquist

*What do you like most about
your work?*

*"What I like the most about my
job is that I meet people's real selves
when they can't resist my drinks."*

Andreas Palmquist Oslo, Norway

Where did you grow up?

I grew up in Hestra, Småland, Sweden.

How did you start making cocktails?

I started making cocktails as a barman in a bar called Den glade Viking, Tenerife.

Who or what inspired you the most?

My biggest inspiration was that I didn't have a choice since I was broke and I needed a job as I got fired as a Jetski instructor, because I fell in love with a Norwegian girl.

Where did you learn the most?

I learned the most when I came to Oslo and met Steinar Jensen.

What is your favourite ingredient (not alcoholic drink)?

My favourite ingredient is home-made liqueur from Hestra, Småland or Midori.

What do you like most about your work?

What I like the most about my job is that I meet people's real selves when they can't resist my drinks.

What is the inspiration behind the cocktail you have created with Galliano?

The inspiration for my drink came from Brazil.

What's the presentazione (staging)?

Muddle the alcohol, sugar, lime and mango in a rock glass. Fill it up with crushed ice. Stir a bit and decorate with some mango.

Where did you grow up?

A small village called Österåker in the countryside of Sweden.

How did you start making cocktails?

In a bar in 1987. I think my first drink was an Irish Coffee.

Who or what inspired you the most?

Jerry Thomas 'The Professor' and my partner in crime Mathin Lundgren.

Where did you learn the most?

From my bar colleagues at Gondolen, Stockholm and all the trips to good bars in the world.

What is your favourite ingredient (not alcoholic drink)?

Lemon and nutmeg.

What do you like most about your work?

You never stop learning stuff about cocktails and treating guests.

What is the inspiration behind the cocktail you have created with Galliano?

The colour and the flavour in Galliano L'Autentico.

What's the presentazione (staging)?

Pour the Galliano L'Autentico, gin and bitters into an ice-filled mixing glass, stir and double strain in a chilled coupe glass. Finish with the lemon twist/discard.

L'Autentico Martini

25ml Galliano
L'Autentico

50ml gin

2 drops Angostura
orange bitters

2 drops Fever-Tree
orange bitters

Lemon twist/discard



Erik Olsson

How did you start making cocktails?

"In a bar in 1987. I think my first drink was an Irish Coffee."

Where did you grow up?
Stockholm, Sweden.

How did you start making cocktails?
Started out as a chef from school, never really liked being in the kitchen and so switched to working as a bar back. Always tried to watch the better boys and pick up pointers from them.

Who or what inspired you the most?
Anyone who works with a magic touch and keeps tasting everything.

Where did you learn the most?
Club House, Chamonix, France.

What is your favourite ingredient (not alcoholic drink)?
Anything with flavours.

What do you like most about your work?
You never learn too much.

What is the inspiration behind the cocktail you have created with Galliano?
Red-headed, angry Italian women.

What's the presentazione (staging)?
Shake, strain into an old-fashioned glass and top with wine.



Frederick Wallin
Who or what inspired you the most?
"Anyone who works with a magic touch and keeps tasting everything."



Italian Redhead
40ml Galliano
L'Autentico
15ml maraschino
liqueur
25ml lemon juice
10ml sugar cane
20ml red wine

Jesper Ahlbom Stockholm, Sweden



Jesper Ahlbom

What is the inspiration behind the cocktail you have created with Galliano?

"The original and typical Italian flavour of Galliano Balsamico made me want to create a drink with harmonised contrast and a trendy presentation."



Native
10ml Galliano
Balsamico

40ml gin

15ml fresh blood
grape juice

3 fresh raspberries

Dash of home-made
pomegranate syrup



Where did you grow up?

Kungliga Södermalm, Stockholm, Sweden.

How did you start making cocktails?

It started with a love affair.

Who or what inspired you the most?

My Father.

Where did you learn the most?

On a trip to Paris with Johan Mattsson from Godland.

What is your favourite ingredient (not alcoholic drink)?

Burn.

What do you like most about your work?

All the fantastic guests.

What is the inspiration behind the cocktail you have created with Galliano?

The original and typical Italian flavour of Galliano Balsamico made me want to create a drink with harmonised contrast and a trendy presentation.

What's the presentazione (staging)?

Mix all ingredients into a shaker, shake and strain into the glass. Garnish preferably with a piece of Montenebroost cheese on the side, it really harmonises with the flavours in this cocktail.

Where did you grow up?
Stockholm, Sweden.

How did you start making cocktails?
I was supposed to be a Travel Rep but ended up behind the bar instead. It was in Mallorca in 1996.

Who or what inspired you the most?
My first Bar Manager, Niclaes Wallmark, at Norrlands Bar & Grill. Travels abroad visiting pubs and bars and of course my colleagues in Stockholm.

Where did you learn the most?
Norrlands Bar & Grill. Easily.

What is your favourite ingredient (not alcoholic drink)?
It's a close call between elderflower and any fresh fruits.

What do you like most about your work?
Every day is different and you get to meet all sorts of different people from all over the world. It's also constantly evolving and changing.

What is the inspiration behind the cocktail you have created with Galliano?
I thought of a Swedish summer dessert: Raspberries, vanilla, balsamic vinegar and cream. And Franco Baresi was one of my childhood heroes.

What's the presentazione (staging)?
Chill a cocktail glass. Shake the Galliano L'Autentico, raspberry liqueur, raspberries, lemon and gomme. Double strain into the cocktail glass. Then shake Galliano Balsamico, cream and egg yolk and float in on top. Garnish with three fresh raspberries.



Nicolas Turesson
What is your favourite ingredient (not alcoholic drink)?

"It's a close call between elderflower and any fresh fruits."

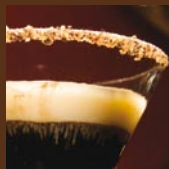
Franco Baresi
30ml Galliano L'Autentico
10ml Galliano Balsamico
10ml raspberry liqueur
Raspberries
Fresh lemon
Gomme
Cream
Egg yolk





Johan Mattsson
Who or what inspired you the most?
"Keith Richards, The Rolling Stones."

The Bjork
10ml Galliano Ristretto
20ml bourbon
20ml coffee liqueur
1 shot espresso
10ml Drambuie shaken with cream



Johan Mattsson Stockholm, Sweden

Where did you grow up?
On a Swedish island in the Baltic Sea called Gotland.

How did you start making cocktails?
By drinking them!

Who or what inspired you the most?
Keith Richards, The Rolling Stones.

Where did you learn the most?
On a trip to Paris with my boss Jesper Ahlbom from Södermalm, Stockholm.

What is your favourite ingredient (not alcoholic drink)?
Freshly squeezed lemon juice and Fee Brothers bitters.

What do you like most about your work?
Diana Lindström – Bari (she is very handsome to work with, always) I enjoy working with people. No two days are alike. There is constant change and excitement.

What is the inspiration behind the cocktail you have created with Galliano?
Our guests.

What's the presentazione (staging)?
Shake all the ingredients apart from the Drambuie and strain into a cocktail glass. Layer the Drambuie cream on top. Enjoy!

Where did you grow up?

In a small town called Hämeenlinna near Helsinki, Finland.

How did you start making cocktails?

I was inspired to make cocktails in restaurant school when I was 17.

Who or what inspired you the most?

My teacher Juhani Karttunen and later many professional bartenders here in Helsinki.

Where did you learn the most?

I learnt most in the American bar in Helsinki where I spent five years. I also learnt a lot in competitions here in Finland and in Europe.

What is your favourite ingredient (not alcoholic drink)?

Every fresh ingredient and using them in cocktails.

What do you like most about your work?

Every day is really different. Working with different people and customers. Creating original drinks for customers.

What is the inspiration behind the cocktail you have created with Galliano?

I like to use coffee and berries. Ristretto is a very strong-flavoured liqueur but still fresh. It works really well with blackberries.

What's the presentazione (staging)?

Muddle blackberries in shaker. Add syrup, Galliano Ristretto and espresso. Shake well and strain into big cocktail glass. Garnish with fresh blackberries, raspberries, fresh mint and powdered sugar.

Berry picker's Martini

40ml Galliano Ristretto

1 single espresso

10ml blackberry syrup

6 fresh blackberries



Juha Haavisto

What do you like most about your work?

"Every day is really different. Working with different people and customers. Creating original drinks for customers."

Where did you grow up?

In a neighbourhood called Rahova in Bucharest, Romania.

How did you start making cocktails?

I use to make drinks for a while but I started to make cocktails when I went to work in Kämp bar, Helsinki, Finland.

Who or what inspired you the most?

Life inspires me the most! The people, the places, feelings, states of mind and the diversity of it all.

Where did you learn the most?

Kämp bar, Helsinki, Finland.

What is your favourite ingredient (not alcoholic drink)?

Fresh herbs and fruits.

What do you like most about your work?

Every day is different. The challenge of meeting different people every day makes the job more interesting. I like to create drinks and experiences for clients which will transform their normal visit to the bar into a lifetime experience!

What is the inspiration behind the cocktail you have created with Galliano?

For me Galliano L'Autentico represents the spirit of the sun on a nice and beautiful summer day! I wanted to make something fresh which will put a smile on people's faces when they see and enjoy this drink.

What's the presentazione (staging)?

Muddle rosemary, ginger, lemon and apricot in base of shaker, add rest of the ingredients, shake well and double strain into cocktail glass. Garnish: ginger foam 'island', fresh summer flowers, chive and chocolate flakes. Add few drops of vanilla oil.



Andrei Cionaca

What do you like most about your work?

"Every day is different. The challenge of meeting different people every day makes the job more interesting."



La vita é bella!

- 10ml Galliano
- L'Autentico
- 10ml apricot brandy
- 20ml vodka
- 40ml fresh apple juice
- 2 slices of fresh ginger
- 2 slices of fresh lemon peel
- 1 branch of rosemary
- 1 fresh apricot

Where did you grow up?

In the city of Tampere, in Finland.

How did you start making cocktails?

After working in a bar for a while I started thinking more about what makes up a good cocktail and I've been trying out new things since then.

Who or what inspired you the most?

I think it was my former boss who was the true inspiration. He always made fun about my own little garden of fruit and herbs behind my bar... but in a good and supportive way. Generally I think that it is important to encourage and educate new bartenders so that they feel welcome in the world of bartending.

Where did you learn the most?

Reading books, experimenting and of course through senior colleagues. And a big thank you always goes to the really helpful Mupariwa 'Pari' Pfuupajena.

What is your favourite ingredient (not alcoholic drink)?

Blackberry and orange.

What do you like most about your work?

Always finding something new.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to bring out something truly Finnish, and what could be a better way than cloudberryes from Lapland and the gin gives some kick to the drink.

What's the *presentazione* (staging)?

Shake all ingredients and double strain into a cocktail glass. Garnish with passion fruit skin filled with cloudberryes, spruce stick and some dusted sugar.



Valtteri Mäkelä

How did you start making cocktails?

"After working in a bar for a while I started thinking more about what makes up a good cocktail and I've been trying out new things since then."



Cloudberry G-Star

10ml Galliano
L'Autentico

20ml cloudberry
liqueur

40ml gin

20ml fresh lemon juice

3 bsp cloudberry jam

Dash sugar syrup

Where did you grow up?

I was born in Tampere but very quickly we moved to Hyvinkää which is a small town situated near Helsinki, Finland.

How did you start making cocktails?

Actually I only started to work behind a bar a few years ago, but I grew up in a restaurateur family so I practically grew up in the restaurant's kitchen.

Who or what inspired you the most?

I have to say that my inspiration comes from all my colleagues that work in Helsinki's nightlife. A bunch of crazy, funny and unique personalities.

Where did you learn the most?

I learned the most during my first years in the AHJO nightclub, it was a crash course in cocktail making.

What is your favourite ingredient (not alcoholic drink)?

I think it is chilli, I just love the flavours and the robustness it gives to a drink.

What do you like most about your work?

I love the people and the fact that cocktails still have a shroud of mystery around them. Alcoholic alchemy.

What is the inspiration behind the cocktail you have created with Galliano?

I have had the name ready for some time now, but I have been missing some key ingredients. Until I found the new Galliano L'Autentico. After that all the pieces just fell into place.

What's the presentazione (staging)?

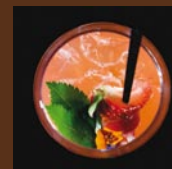
Muddle all the fresh ingredients, add the Galliano L'Autentico and the cachaca, shake vigorously and strain into a well-chilled glass. Garnish with flowers, cherries, strawberry and green leaves.



Michael Grönfors

Who or what inspired you the most?

"I have to say that my inspiration comes from all my colleagues that work in Helsinki's nightlife. A bunch of crazy, funny and unique personalities."



Mata Leon
35ml Galliano
L'Autentico
20ml cachaca
10 ml fresh
lemon juice
2 fresh cherries
1 fresh strawberry
2 pieces of fresh chilli
Dash of fresh cloudy
apple juice

Where did you grow up?

Estonia.

How did you start making cocktails?

A bartender served me a drink that was undrinkable. This changed me and in my mind I had a vision that I could be a much better cocktail maker.

Who or what inspired you the most?

The bartender's life is my inspiration, nice people and nice drinks.

Where did you learn the most?

In the summer resort of Pärn where there is big beach club and nightclub.

What is your favourite ingredient (not alcoholic drink)?

Something fresh and sour. I like sour and bitter flavours and fresh fruits.

What do you like most about your work?

The fun, lots of communication, and meeting new interesting people.

What is the inspiration behind the cocktail you have created with Galliano?

Galliano was a different liquid before and the new stronger and more complex Galliano L'Autentico will open many more flavours in a drink.

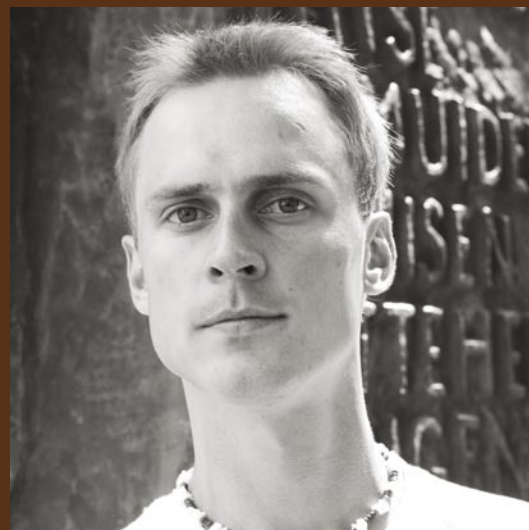
What's the presentazione (staging)?

Slice half of lemon in the highball glass and add sugar and muddle everything. Fill the glass with crushed ice and add Galliano L'Autentico. Stir everything and add crushed ice, top up with sparkling apple juice and cinnamon powder.

Aivar Kuldsaar

How did you start making cocktails?

"A bartender served me a drink that was undrinkable. This changed me and in my mind I had a vision that I could be a much better cocktail maker."



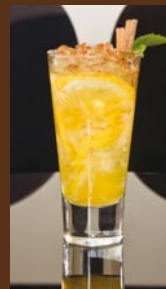
Gapple

30ml Galliano
L'Autentico

Sparkling apple juice

Half a lemon

1 tsp sugar



Where did you grow up?

In the middle of Estonia in a city called Paide but professionally in the capital of Estonia where I have lived for the last 15 years.

How did you start making cocktails?

It started as work in the first place. Later it became more like a passion to create new and interesting cocktails for my customers.

Who or what inspired you the most?

I get most of my inspiration from my customers. For me it is very difficult to create a good cocktail if I do not make this cocktail for a certain customer.

Where did you learn the most?

It is hard to say, because if I am working behind the bar, I learn every day and it's never enough. Every customer teaches you something good. In technique and informational basis I have learned most from international bartending competitions.

What is your favourite ingredient (not alcoholic drink)?

Any fresh juice, but my favorite is cranberry juice.

What do you like most about your work?

I really enjoy the interaction with customers and there are always exciting goings-on behind the bar.

What is the inspiration behind the cocktail you have created with Galliano?

The unique taste of Galliano L'Autentico and hint of Campari bitters, (both are great liqueurs in Italian drinking culture) combined with a classical Manhattan recipe.

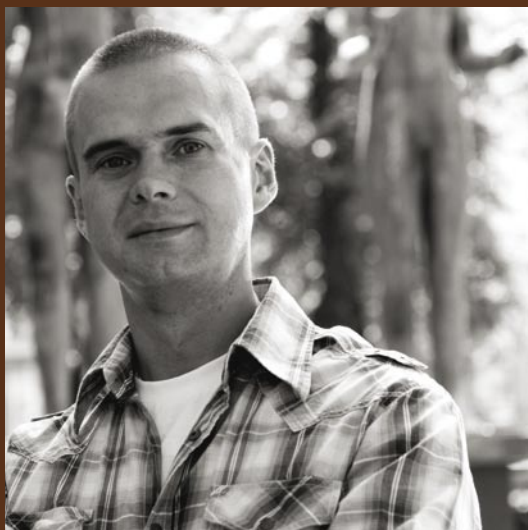
What's the presentazione (staging)?

Stir all the ingredients with ice cubes in a mixing glass and double (fine) strain into a Cocktail (Martini) glass. Squeeze the oils from an orange peel on the top of the cocktail and add orange peel into cocktail.



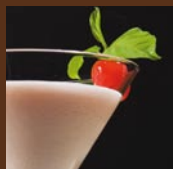
Galliano Manhattan
20ml Galliano
L'Autentico
20ml bourbon
10ml vermouth rosso
10ml Campari bitters
1bsp fresh lemon juice

Sven Petrov
How did you start making cocktails?
"It started as work in the first place. Later it became more like a passion to create new and interesting cocktails for my customers."



Tarmo Kiudorv
What is your favourite ingredient (not alcoholic drink)?

"I do not have any favourites. It depends on the idea and how to use the right flavours."



Galliano Passion
30ml Galliano
L'Autentico
30ml passion
fruit liqueur
30ml fresh cream

Where did you grow up?
Estonia.

How did you start making cocktails?
Bartending has been an exciting profession since my childhood when I saw it in the movies. At 18 I started to work in a nightclub as a bartender.

Who or what inspired you the most?
Every drink has a specific character and this is a big challenge to use these characters wisely to create new tastes and flavours. This is the inspiration for me and also to present the results to my customers.

Where did you learn the most?
Best practice has been probably the best school for me. I learn something every day and meetings with other bartenders are important too.

What is your favourite ingredient (not alcoholic drink)?
I do not have any favourites. It depends on the idea and how to use the right flavours.

What do you like most about your work?
It's fun and all about entertaining.

What is the inspiration behind the cocktail you have created with Galliano?
Galliano L'Autentico is unique and very specific. It is an exciting challenge to create drinks with Galliano L'Autentico.

What's the presentazione (staging)?
Shake all the ingredients with ice cubes and strain into a cocktail (Martini) glass. Shred orange peel on the top of the cocktail.

The Americas



Daniel Nelson

Who or what inspired you the most?

“Charles H. Baker and The Gentlemen’s Companion.”



The Lampshade
20ml Galliano
L’Autentico

20ml lemon juice
20ml London Dry Gin
6 or 7 muddled
Luxardo cherries
Thin horse’s
neck garnish
Top with champagne

Daniel Nelson Los Angeles, US

Where did you grow up?

The East Coast of the US with a lot of time spent in Ireland for good measure.

How did you start making cocktails?

I was a drunk for a very long time; then decided to get paid for it.

Who or what inspired you the most?

Charles H. Baker and The Gentlemen’s Companion.

Where did you learn the most?

Sitting at bars around the world. Watching masters at work.

What is your favourite ingredient (not alcoholic drink)?

Fresh passion fruit.

What do you like most about your work?

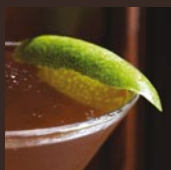
I truly enjoy working with people (and booze!).

What is the inspiration behind the cocktail you have created with Galliano?

The Doheny’s bar.

What’s the presentazione (staging)?

Muddle the cherries with the lemon juice. Add the gin and Galliano L’Autentico. Shake and strain into a Champagne Flute. Create the horse’s neck ‘over’ the flute so that all the essential oils are thrown into the glass. Top with champagne. Garnish with the horse’s neck.



The 1896
22ml Galliano
L'Autentico

60ml gin

15ml Charbay Live
Cabernet Sauvignon
red wine vinegar
(Dependent on brand
and acidity level of
vinegar used you might
have to bring the
measurement down
to 7.5ml)

1–2 drops of rosewater

Lime twist

Eric Alperin

*What is your favourite ingredient
(not alcoholic drink)?*

*"At the moment vinegar.
It lends lovely acid to a cocktail."*

Eric Alperin
Los Angeles, US

Where did you grow up?

New York City, US.

How did you start making cocktails?

I took a bartending course when I got out of college and then bluffed my way into my first NYC gig at 'The Screening Room'. That's where I really started learning the craft.

Who or what inspired you the most?

My friend and business partner, Sasha Petraske.

Where did you learn the most?

Milk & Honey and Little Branch in New York City.

What is your favourite ingredient (not alcoholic drink)?

At the moment vinegar. It lends lovely acid to a cocktail.

What do you like most about your work?

The actual physical machine created and maintained behind the stick. It's like Kung Fu to me! It's about finding your zone. It's active meditation.

What is the inspiration behind the cocktail you have created with Galliano?

I love the classics. It's like reciting Shakespeare, so naturally with the original 1896 formula being brought back to market I thought it would be appropriate to do a spin on the invention/mention of the Martini which was the late 19th century.

What's the presentazione (staging)?

In a chilled Boston glass combine all ingredients (except twist). Stir and then strain into a chilled cocktail coupe, spray and garnish with a lime twist. Enjoy!

HW Version 2.0

15ml Galliano
L'Autentico

60ml vanilla infused
Dutch gin (Infuse 1
split vanilla bean per
6oz. gin for 48 hours)

22ml fresh lemon juice

15ml fresh orange juice

15ml simple syrup
(1:1 ratio)

1 egg white (organic)

2 drops of orange
flower water



Marcos Tello

*What do you like most about
your work?*

*"Being able to interact with people
and create a culinary experience."*



Marcos Tello

Los Angeles, US

Where did you grow up?

In and around Los Angeles, US.

How did you start making cocktails?

At friends' house parties when I was 16.

Who or what inspired you the most?

Gary Regan's Cocktails in the Country. It was an epiphany for me. It changed my life. When I got back I actually was fired from the bartending job I had at the time for being too creative and taking too long with the drinks.

Where did you learn the most?

I recently attended the Beverage Alcohol Resource in New York.

What is your favourite ingredient (not alcoholic drink)?

My favourite ingredient to work with is probably ginger or agave nectar. And the combination of the two is heavenly.

What do you like most about your work?

Being able to interact with people and create a culinary experience.

What is the inspiration behind the cocktail you have created with Galliano?

The inspiration comes from the Harvey Wallbanger. The legend goes that the 'Harvey' was a surfer who lost the annual Manhattan Beach Surf Competition, kept ordering Galliano with his Screwdriver (à la Count Camillo), and got so drunk he started "banging into walls". Likely story but there is evidence that points to it's conception at Pancho's in Manhattan Beach.

What's the presentazione (staging)?

This is served in an ice-filled Collins glass (I prefer one long ice spear either hand cut from a block or formed from a silicone mould), with a straw, preferably a metal one, and an orange peel squeezed over the drink and propped over the edge of the glass.

Where did you grow up?

Italy.

How did you start making cocktails?

To impress ladies.

Who or what inspired you the most?

Francesco Lafranconi.

Where did you learn the most?

In London and Providence restaurant.

What is your favourite ingredient (not alcoholic drink)?

Ruby grapefruit.

What do you like most about your work?

Every little aspect.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted something easy to drink and with character and complexity.

What's the presentazione (staging)?

Shake and strain into a cocktail glass. Garnish with fresh ground pepper in only one side of the glass.



Don Arturo

15ml Galliano
L'Autentico

60ml organic agave
tequila blanco

15ml Campari

22.5ml fresh lime juice

22.5ml fresh
ruby grapefruit

3 bsp pomegranate
syrup

2 dashes fresh
ground pepper



Vincenzo Marianella
*What do you like most about
your work?*

"Every little aspect."

Brooke Arthur San Francisco, US



Il Vino do Pompelo

22ml Galliano

½ lemon

7ml vanilla bean syrup

15ml grapefruit juice

15ml French sauvignon blanc, or dry white wine with high acidity

15ml Dutch gin

7ml egg white

Brooke Arthur

What do you like most about your work?

"It makes me happy every single day."

Where did you grow up?

Chico, California, US. A small town in the Valley of Northern California.

How did you start making cocktails?

Natural progression of a girl in "the Industry".

Who or what inspired you the most?

Carlos Yhurria, Duggan McDonnel, Camber Lay, Thomas Waugh, Eric Carlson, San Francisco.

Where did you learn the most?

Range Restaurant, San Francisco.

What is your favourite ingredient (not alcoholic drink)?

Vanilla bean.

What do you like most about your work?

It makes me happy every single day.

What is the inspiration behind the cocktail you have created with Galliano?

A classic wine-based cocktail called, "Vin de Pamplemousse".

What's the presentazione (staging)?

To make vanilla bean syrup, scrape the insides out of 3–4 vanilla beans into a pot with three cups of granulated sugar. Mix with hands including bean shells. Add equal parts of water and a pinch of citric acid. Boil. Take off heat and refrigerate. Dry shake all ingredients 30 times with the coil from a Hawthorn strainer. Add ice and reshake 20 times or until cold. Pour over fresh ice, garnish with grapefruit wedge



D'Oro
30ml Galliano
L'Autentico
45ml Pisco
10ml egg whites
30ml watermelon syrup
15ml lemon and
lime juice
3 dashes
Chuncho bitters
Liquorice root and salt

Camber Lay
*What do you like most about
your work?*

*"The creativity, being introduced
to a new liqueur or produce and
testing myself with what I can
turn it into."*

Camber Lay San Francisco, US

Where did you grow up?
Northglenn, Colorado, US.

How did you start making cocktails?
I moved to San Francisco and became exposed to the wonderful ingredients of California.

Who or what inspired you the most?
Amazing chefs and seeing the world.

Where did you learn the most?
In San Francisco working alongside some of the best bartenders in the world.

What is your favourite ingredient (not alcoholic drink)?
Fresh herbs.

What do you like most about your work?
The creativity, being introduced to a new liqueur or produce and testing myself with what I can turn it into.

What is the inspiration behind the cocktail you have created with Galliano?
The bitters my friend brought me back from Peru.

What's the presentazione (staging)?
Rim a bucket glass with liquorice root powder and salt. Shake all ingredients and strain over ice in glass. Garnish with a lemon wheel and a float of Galliano L'Autentico.

Where did you grow up?

I am from South Texas but I grew up in San Diego, California, US.

How did you start making cocktails?

I started in a cigar bar in South Texas called The Dragon Lounge when I was 17 years old.

Who or what inspired you the most?

A gentleman named David O'Malley at a restaurant called Bacar in San Francisco gave me an opportunity, and some good ideas that changed my life.

Where did you learn the most?

It was a combination of my peers in San Francisco, and all the great chefs and pastry chefs who I have been able to work with at Bacar.

What is your favourite ingredient (not alcoholic drink)?

Fresh squeezed lemon juice, it adds the acid I need in my style of cocktails.

What do you like most about your work?

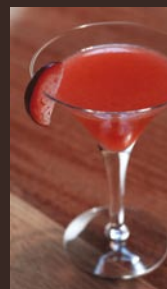
I get to educate and get people excited about what they are drinking and I get to surf all day.

What is the inspiration behind the cocktail you have created with Galliano?

I try to use only seasonal ingredients and plums are currently in season. They have good acid, great colour, and lots of juice that will not overpower the Galliano.

What's the presentazione (staging)?

In a mixing glass muddle plum, ginger, and lemon juice. Add Galliano L'Autentico, gin, and agave nectar. Add ice. Shake and strain into a chilled cocktail glass. Garnish with a plum slice.



The Impressionist

30ml Galliano
L'Autentico

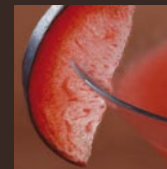
22ml gin

3 slices of plum

2 thumbnail pieces
of ginger

22ml lemon juice

7ml agave nectar



Carlos Yturria

What is your favourite ingredient (not alcoholic drink)?

"Fresh squeezed lemon juice, it adds the acid I need in my style of cocktails."



The Bronze Pony
25ml Galliano
L'Autentico

2ml rye whiskey

Juice of ½ lemon

15ml toasted cumin
syrup (simple syrup
infused with toasted
cumin seed)

½ egg white



Daniel Hyatt

Where did you learn the most?

"I have learned the most from experimenting alone. Tasting, smelling, and mixing endless elements really helped to establish my palate and vocabulary."

Daniel Hyatt

San Francisco, US

Where did you grow up?

Portland, Oregon, US.

How did you start making cocktails?

Bartending, and drinking my way through art school.

Who or what inspired you the most?

Working with talented chefs, most notably Vernon Morales at the short-lived Winterland restaurant in San Francisco. I have never seen people be so moved by flavours, textures, and presentation in such a way. He was very thoughtful in his approach, and despite being very innovative, he was very much rooted in the canon.

Where did you learn the most?

I have learned the most from experimenting alone. Tasting, smelling, and mixing endless elements really helped to establish my palate and vocabulary.

What is your favourite ingredient (not alcoholic drink)?

I love hitting the spice rack, bitter and spicy flavours with intense aromatics. I would say white cardamon, chilli, peppercorn.

What do you like most about your work?

The theatre of it all, presenting a well-constructed and beautiful drink that pleases a guest before they even taste it.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to present Galliano as a seasoning. I tried to frame it with other savoury ingredients to get a full, rich experience. It reminds me of curry; sweet, spicy, tart all in equal measure.

What's the presentazione (staging)?

Shake vigorously, strain into chilled cocktail glass. Garnish with a speared cocktail onion, dust onion and cocktail with fresh grated Ceylon cinnamon.



Encanto

15ml Galliano
L'Autentico
45ml Pisco
15ml maraschino
sambuca
30ml fresh lemon juice
Orange wheel
Cinnamon stick
Mint
Seltzer

Duggan McDonnell

What do you like most about your work?

"The ridiculousness of my lifestyle."



Where did you grow up?

Santa Clara, California, US.

How did you start making cocktails?

House parties in college. I was the entertainment.

Who or what inspired you the most?

Martin Luther King Jr.

Where did you learn the most?

Working with Owen Dunne at the Redwood Room, the Clift Hotel, San Francisco. He had an amazing palate, and an appreciation of boutique spirits. He was also a strong operator who ran a high-end bar programme. This was where I did my first cocktail menu.

What is your favourite ingredient (not alcoholic drink)?

Meyer lemon.

What do you like most about your work?

The ridiculousness of my lifestyle.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to create something refreshing, herbacious, and spiced.

What's the presentazione (staging)?

Shake all the alcohol and strain into a Collins glass full of ice, adding a splash of seltzer as you pour. Garnish with orange, cinnamon, mint, and a dusting of five spice powder. Serve.

Where did you grow up?

Johannesburg, South Africa.

How did you start making cocktails?

I caught an interest in cocktails and spirits whilst bartending in London. The mixing and tinkering behind the bar got my attention really quickly. More importantly, I had to know where all the fascinating and beautiful bottles behind the bar came from and what they all tasted like.

Who or what inspired you the most?

The distillers and families that make all these wonderful spirits inspire me the most. How could you not want to make a cocktail with these wonderful creations.

Where did you learn the most?

From the bars and bartenders of San Francisco as well as bartenders from around the world.

What is your favourite ingredient (not alcoholic drink)?

I would say ice. As long as it is good solid ice. In its many forms it is a key ingredient in a cocktail.

What do you like most about your work?

I like all the wonderful people I meet in our industry from around the world. Everybody has a unique and interesting story.

What is the inspiration behind the cocktail you have created with Galliano?

Just as Galliano has once again looked to the past to its original formula, I have looked to the past for cocktail inspiration. I wanted to create a more classical style cocktail using some classic ingredients like Galliano, port and egg white.

What's the presentazione (staging)?

Shake all ingredients vigorously with ice. Strain into a chilled cocktail glass. Garnish with a thick orange strip and a dust of fresh ground coffee.



Jacques Bezuidenhout

What do you like most about your work?

"I like all the wonderful people I meet in our industry from around the world. Everybody has a unique and interesting story."



**The Golden Gate
Cocktail**

30ml Galliano
L'Autentico

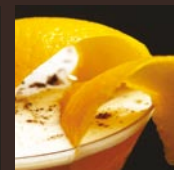
37ml Reposado tequila

37ml 10-year-old
tawny port

7ml fresh squeezed
lemon juice

Dash of
Angostura bitters

Egg white



Where did you grow up?

I grew up in Huntington Beach, California, US.

How did you start making cocktails?

Behind the small bar in my Grandfather's house.

Who or what inspired you the most?

My inspiration is driven by the desire to push the palate into challenging territory.

Where did you learn the most?

Without a doubt, I have learned more at Absinthe, than I have anywhere else in my bartending career, or explorations.

What is your favourite ingredient (not alcoholic drink)?

Angostura and orange bitters.

What do you like most about your work?

The ability to have complete creative freedom, and the satisfaction received from seeing a guest's food, drink, and service expectations met from across the bar.

What is the inspiration behind the cocktail you have created with Galliano?

Smoke.

What's the presentazione (staging)?

Muddle the strawberries in a mixing glass along with the vinegar and agave nectar. Add the Galliano L'Autentico, tequila, and egg white, and dry shake for 10 to 15 seconds, so that the egg white has a chance to become frothy. (Removing the coil from a Hawthorne strainer and putting it into the shaker along with other ingredients while you dry shake will help to aerate the egg whites.) Open the shaker and remove the Hawthorne coil (if using), add ice, and shake again for another 20 to 30 seconds, or until the cocktail is chilled, and the mixture feels light and frothy as you shake. Double strain the cocktail through a fine-meshed strainer into a chilled coupe glass. Garnish it by gently laying one dried strawberry flat over the top of the layer of foam, and then carefully stand the other two strawberry slices on top of the first slice, balancing them against each other to form a 'pyramid' of strawberries floating in the centre of the cocktail.



Jeff Hollinger

Who or what inspired you the most?

"My inspiration is driven by the desire to push the palate into challenging territory. To me, cocktails are a culinary expression of one's creative self, and I am constantly looking for new ways to test and showcase those expressions."

Nube di Fumo

22ml Galliano L'Autentico

2 medium strawberries, smoked with cherry wood for about 15 to 20 minutes, and sliced

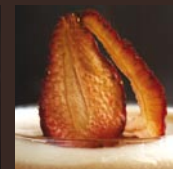
15ml Banyuls vinegar

7ml agave nectar

45ml Añejo tequila

1 egg white

3 slices, oven-dried strawberries, for garnish





Marco Dyonisos
What do you like most about your work?
"Surprising my customers (and myself)."

City Lights
30ml Galliano
L'Autentico

- 30ml gin
- 7ml Campari
- 22ml fresh lemon juice
- 15ml pasteurized egg white
- 1 dash orange bitters



Marco Dyonisos

San Francisco, US

Where did you grow up?
Stockton, California, US.

How did you start making cocktails?
I learned to bartend at Casa U-Betcha, a tequila bar in Portland, Oregon, but began making cocktails at Saucebox.

Who or what inspired you the most?
David Embury and Charles Baker.

Where did you learn the most?
Opening Absinthe Brasserie and Bar.

What is your favourite ingredient (not alcoholic drink)?
Ginger.

What do you like most about your work?
Surprising my customers (and myself).

What is the inspiration behind the cocktail you have created with Galliano?
A Charlie Chaplin silent film, City Lights, also the name of a legendary bookstore in San Francisco's North Beach neighbourhood.

What's the presentazione (staging)?
Shake well with ice and fine strain into a highball glass over ice. Garnish with an orange twist.

Where did you grow up?

The Eastern Shore of Maryland, US; think farms and rivers.

How did you start making cocktails?

The restaurant I grew up working in needed help in the bar one night, I was hooked immediately.

Who or what inspired you the most?

The bar and culinary community in San Francisco is my inspiration.

Where did you learn the most?

The kitchen.

What is your favourite ingredient (not alcoholic drink)?

I have come to really love making my own ingredients (bitters, tinctures, liqueurs, etc.) My goal is to create a bar where every drink contains something completely unique. Hopefully this does not come off as being unique simply for the sake of being different. I want my drinks to be experiential mentally as well as physically.

What do you like most about your work?

Turning guests on to new bottles.

What is the inspiration behind the cocktail you have created with Galliano?

The history of Galliano's home of Livorno was the inspiration. In the 1500s the de Medici made it a free port, allowing people from many cultures and of varying degrees of legitimacy (i.e. pirates) to come and trade. The Pirata has flavors from many places bound together by Galliano, just as Livorno gathered together people and flavours.

What's the presentazione (staging)?

Combine all ingredients in a mixing glass full of ice and shake lightly. Strain into a bucket glass of fresh ice and garnish with mint sprig and spiraled lemon zest.



Nayah White

What is your favourite ingredient (not alcoholic drink)?

"I have come to really love making my own ingredients (bitters, tinctures, liqueurs, etc.) My goal is to create a bar where every drink contains something completely unique."



The Pirata

15ml Galliano
L'Autentico

50ml blanco tequila

15ml Creole Shrub

15ml Crème de Mure

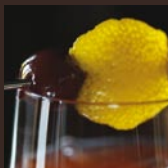
Juice of ½ lemon
(50 ml)

2 dashes
Angostura bitters



Reza Esmaili
Who or what inspired you the most?

"My Persian heritage; hospitality is an innate characteristic of our culture."



Il Moretto
60ml Galliano
L'Autentico
15ml rye whiskey
30ml fresh black
cherry purée
7ml black cherry
balsamic vinegar
15ml fresh lemon juice

Where did you grow up?

Marin County, California, US.

How did you start making cocktails?

Working security in a nightclub. I realized quickly that I needed to learn another position within the industry if I wanted any career longevity.

Who or what inspired you the most?

My Persian heritage; hospitality is an innate characteristic of our culture.

Where did you learn the most?

At the Fairmont Hotel atop Nob Hill, working as a server/ bartender in the fine dining restaurant. The emphasis on appeasing guests' explicit and implicit needs reaffirmed the lessons taught by my extraordinary parents.

What is your favourite ingredient (not alcoholic drink)?

Seasonal fruit and herbs. Today is 10 June, 2008 and I really like Brook's Farms Black Cherries.

What do you like most about your work?

The opportunity to expose people to new elements of food and beverage.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted this cocktail to underscore Galliano's Italian heritage and its relevance to California's Gold Rush. By using rye whiskey, I attempted to complement Galliano's herbal notes with a charred, spicy component. Black cherry purée, balsamic vinegar and lemon juice add richness, acid and balance. Salute!

What's the presentazione (staging)?

Shake all ingredients and double(fine) strain into a stemmed port or eau de vie glass filled with several large ice cubes. Garnish with speared cherry and lemon twist.

Where did you grow up?

In the Mojave Desert. A town called Lancaster, California, US.

How did you start making cocktails?

At home. I had an interest in cocktails and threw small parties for friends.

Who or what inspired you the most?

My co-workers at Boulevard are a great inspiration to me, as are my fellow bartenders in San Francisco.

Where did you learn the most?

I'm pretty much self-taught. Between the books I've bought and conversations with others in the business I've managed well.

What is your favourite ingredient (not alcoholic drink)?

Cherries.

What do you like most about your work?

The people I meet and the fact every day is so different from the last.

What is the inspiration behind the cocktail you have created with Galliano?

Biscaccianti was a colortura soprano from Boston who was the toast of San Francisco in 1851. Six years later she was singing for drinks at the Bella Union. She later had a comeback in Peru before moving to Milan, where she taught. This drink is like a historical novella written as a cocktail. Peruvian pisco, Italian Galliano, and fruits of California mixed together in a rejuvenating tipple.

What's the presentazione (staging)?

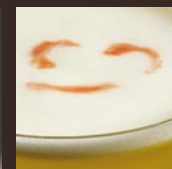
Place the sugar and juices in a cocktail shaker and stir to dissolve the sugar. Place the rest of the ingredients except for the bitters in the shaker with ice and shake for 30 seconds. Strain into a cocktail glass and place the three drops of bitters on top of the froth. Run a toothpick through the bitters to create a beautiful design.



Steven Liles

How did you start making cocktails?

"At home. I had an interest in cocktails and threw small parties for friends."



Biscaccianti
20ml Galliano
L'Autentico

30ml pisco

10ml apricot
eau-de-vie

10ml lemon juice

10ml orange juice

20ml egg white

½ tsp sugar

3 drops

Psychaud's bitters



Asia Pacific



Where did you grow up?

Perth, Western Australia.

How did you start making cocktails?

I started in cocktails after developing a passion for the drinks industry in numerous restaurants and pubs.

Who or what inspired you the most?

The most inspiring time I've had in bartending was when I was at the Luxe Bar, being surrounded by an amazing group of bartenders, who created an atmosphere of constant learning and challenged the way I approached drinks.

Where did you learn the most?

Obviously the Luxe Bar was a highlight, but also the short time I spent at Hugo's Bar Pizza furthered my learning in leaps and bounds.

What is your favourite ingredient (not alcoholic drink)?

Any citrus have to be my favourite ingredients purely for the fact when mixed with care, they can make a drink come to life.

What do you like most about your work?

What's not to like? You get to serve cool drinks all night to interesting people and get days off to go to the beach.

What is the inspiration behind the cocktail you have created with Galliano?

I was looking to create a drink that built on the amazing range of flavours in Galliano L'Autentico, not override them. The subtle spice and ever-present vanilla provide a great platform to make a refreshing, interesting cooler.

What's the presentazione (staging)?

Muddle fresh grapefruit in a bastion glass, heaping in quince jelly and the rest of the ingredients, barring the prosecco. Shake and strain over crushed ice in a highball or large stemmed tulip glass and charge with prosecco. Garnish with a twist of pink grapefruit and a fresh sprig of mint.



Andrew McIntyre

What do you like most about your work?

"What's not to like? You get to serve cool drinks all night to interesting people and get days off to go to the beach."



Spiced Quince Cooler

30ml Galliano
L'Autentico

30ml XO rum
from Barbados

15ml Pedro
Ximenez Sherry

30ml fresh pink
grapefruit

1 heaped barspoon
of quince jelly

3 dashes of
Psychaud's bitters

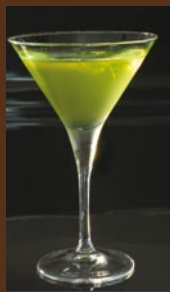
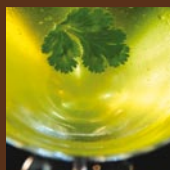
Top with prosecco



Dylan Howarth

Who or what inspired you the most?

"Jason Crawley is one of the most knowledgeable bartenders I know, a very inspiring bartender to work with."



Livorno Lust
15ml Galliano
L'Autentico

45ml gin

10ml Lillet Blanc

1 dash of Fee Brothers
lemon bitters

6 fresh coriander leaves

Where did you grow up?

I grew up on the outskirts of Sydney, Australia, a rural area at the base of the mountains.

How did you start making cocktails?

I was at acting school and needed some extra cash. I fell in love with the craft and culture of bartending and have never looked back.

Who or what inspired you the most?

Jason Crawley is one of the most knowledgeable bartenders I know, a very inspiring bartender to work with.

Where did you learn the most?

In my travels around the world.

What is your favourite ingredient (not alcoholic drink)?

Bitters. They are to cocktails what salt is to cooking.

What do you like most about your work?

The positive interaction with so many people.

What is the inspiration behind the cocktail you have created with Galliano?

I was inspired by the herbaceous notes in the Galliano and wanted to complement the Galliano L'Autentico in a classic aperitif-style cocktail.

What's the presentazione (staging)?

Place all ingredients into a Boston glass, add ice. Shake vigorously and fine strain into chilled cocktail/Martini glass. Garnish with a fresh coriander leaf and a smile!

Where did you grow up?

I was born in London, England, back in the 1960s can you believe it, I really did grow up listening to Elvis which explains my sideburns.

How did you start making cocktails?

I learnt my craft from an old-timer called Bas before the movie Cocktail had even hit the screens.

Who or what inspired you the most?

Customers I'd say have inspired me the most even to this day.

Where did you learn the most?

I'm still learning so can I get back to you on that one in another 30 years if I'm still kicking around.

What is your favourite ingredient (not alcoholic drink)?

Ice! It is the number one ingredient in almost everything we do.

What do you like most about your work?

Well it's taken me all around the world but it's more like I have bartended all around the world whilst travelling,

What is the inspiration behind the cocktail you have created with Galliano?

It is always a pleasure to work with a quality, historical product such as this.

What's the presentazione (staging)?

Slice a vanilla pod lengthways, julienne style, reserve half the vanilla pod for your garnish the other half cut across into small pieces and add to a Boston glass. Add all the other ingredients to the Boston glass with the vanilla and dry shake vigorously until the egg white bonds with the alcohol and the drink is good and frothy. Finally fill your pewter mug with freshly crushed ice and strain the drink in over the crushed ice adding the reserved half of your vanilla pod lengthways into the top of the drink as a garnish and to stimulate the sense of smell.



Gary Beadle

Where did you learn the most?

"I'm still learning so can I get back to you on that one in another 30 years if I'm still kicking around."



Fool's Gold
45ml Galliano
L'Autentico

20ml 18-year-old
Scotch whisky

10ml liqueur de
pomme verte

10ml John D Taylors
Velvet Falernum
Liqueur

1 vanilla pod

½ an egg white

Julian Damjano

What is your favourite ingredient (not alcoholic drink)?

"Lemon grass for its scent of freshness."



Bon Vaccari
50ml Galliano L'Autentico
10ml French strawberry liqueur
5cm piece of lemon grass
5 fresh strawberries
Star anise

Julian Damjano Sydney, Australia

Where did you grow up?

In Sydney, Australia.

How did you start making cocktails?

I started making cocktails 11 years ago from the customers actually giving me cocktail books over the bar. I began to fully understand the art, science and history of cocktails only three years ago, by participating in a Maxxium Masterclass with Wayne Collins from London, that blew my mind.

Who or what inspired you the most?

Nicolas Joanblanq from Paris, my Bar Manager in London back in 1998, he actually studied to be a chemist.

Where did you learn the most?

I'd have to say here in Sydney at Hugo's Bar Pizza, we are fortunate enough to have some of the best bartenders from London working here.

What is your favourite ingredient (not alcoholic drink)?

Lemon grass for its scent of freshness.

What do you like most about your work?

Meeting interesting people from all walks of life and realising that everybody wants the same thing in life... a tasty cocktail.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to complement the flavours of Galliano L'Autentico – strawberries go well with the liquorice notes, and the lemon grass blends smoothly with its ginger. The name pays homage to Arturo Vaccari who created the original.

What's the presentazione (staging)?

Cut the strawberries in half, chop the end of the lemon grass (which has the most flavour), place in Boston glass, add the strawberry liqueur, then muddle, add Galliano L'Autentico, add ice then shake and double strain into a Martini glass. Place star anise to float on top of cocktail, and Voila!

Where did you grow up?

Brisbane, Australia.

How did you start making cocktails?

I fell into bartending but have always had a passion for alcohol and the romance and history of cocktails.

Who or what inspired you the most?

I was inspired by a group of people but in particular Charles H Baker, Jason Crawley and Perry Scott.

Where did you learn the most?

The Bowery in Brisbane.

What is your favourite ingredient (not alcoholic drink)?

Maple syrup.

What do you like most about your work?

Customer satisfaction.

What is the inspiration behind the cocktail you have created with Galliano?

The excitement of a fairground.

What's the presentazione (staging)?

Build, shake well with cubed ice, double strain into chilled 5oz goblet. Garnish with Galliano fairy floss. Fairy floss is heated sugar spun into thin threads and collected into a mass.

Matthew Hewitt

What is the inspiration behind the cocktail you have created with Galliano?

"The excitement of a fairground."



Sideshow Alley

15ml Galliano

L'Autentico

40ml VSOP cognac

7ml passion fruit syrup

20ml cloudy apple juice



Oliver Stuart

What is the inspiration behind the cocktail you have created with Galliano?

"I set out to create an after dinner cocktail in keeping with Italian drinking culture. I aimed to make a drink which is simple to make and appeals to many people."



Bayswater Café
30ml Galliano
L'Autentico

30ml VSOP brandy
15ml aromatic grappa
30ml fresh espresso
1 dash
Angostura bitters



Where did you grow up?

Haberfield, Sydney, Australia.

How did you start making cocktails?

I started making cocktails in 1998, I loved the creativity and showmanship of cocktail bartending.

Who or what inspired you the most?

I was inspired by many bartenders around Sydney at the time. I also enjoyed learning more and making better drinks as a result.

Where did you learn the most?

Bartending in London was a great learning curve, I found a whole community of professional bartenders and a high standard of cocktail making.

What is your favourite ingredient (not alcoholic drink)?

I enjoy working with a diverse range of flavours, choosing one is impossible.

What do you like most about your work?

The interaction between bartender and guest and the theatre of cocktail bartending. I also enjoy making up new cocktails on the spot behind my bar.

What is the inspiration behind the cocktail you have created with Galliano?

I set out to create an after dinner cocktail in keeping with Italian drinking culture. I aimed to make a drink which is simple to make and appeals to many people.

What's the presentazione (staging)?

It is shaken and double strained into a heavy base Amaro glass without ice. The garnish is traditional three coffee beans.

Where did you grow up?

In the wilds of Lincolnshire, England.

How did you start making cocktails?

I fell into it after years of pouring beers in the UK, came travelling to Australia and fell in love with mixed drinks while working at Universal bar in Perth.

Who or what inspired you the most?

I'm constantly inspired by my amazing peers at the Black Pearl and by the other crazily passionate people this industry attracts.

Where did you learn the most?

By asking questions and researching through old drinks manuals.

What is your favourite ingredient (not alcoholic drink)?

Too many to mention but fresh basil and pineapple keep on cropping up in my drinks.

What do you like most about your work?

The fact our job doesn't finish when you leave work – it's a lifestyle. I also love the unpredictability of our daily office life, having to think on your feet is a necessity.

What is the inspiration behind the cocktail you have created with Galliano?

Galliano contains so many interesting flavours, I wanted to concentrate on highlighting a couple of them without confusing the drinker's palate. Juniper and vanilla are quite prominent so I wanted to offset these strong flavours with the light, floral notes of lavender.

What's the presentazione (staging)?

Combine all ingredients in a Boston glass (minus the soda), shake til ye cannae shake no more, strain into a highball glass filled with fresh cubed ice. Top with a dash of soda and crown with crushed ice. Garnish with an ear of lavender and a lemon twist.



New World
10ml Galliano
L'Autentico

45ml gin

20ml lemon juice

10ml lavender-infused
sugar syrup

Dash egg white

Charge with soda water



Robb Sloan

Where did you learn the most?

"By asking questions and researching through old drinks manuals."



Where did you grow up?

Queensland, Australia.

How did you start making cocktails?

In Adelaide, I was working at a nightclub and got chucked into the bar for a shift. I haven't looked back since.

Who or what inspired you the most?

I was and still am inspired by all the vintage drinks and classics, just how they are balanced and how the spirit just shines through the cocktail. Also one of my mentors, 'The Chad' has been a great inspiration.

Where did you learn the most?

I learnt the most at a Tapas bar and restaurant in Adelaide called 'Mesa Lunga'.

What is your favourite ingredient (not alcoholic drink)?

Probably cherry or lime, but all my favourite ingredients are alcoholic.

What do you like most about your work?

Travelling, meeting new people, and of course the stories. I have been fortunate to work in places with a lot of customer contact so hearing all the stories has been amazing and at times sad.

What is the inspiration behind the cocktail you have created with Galliano?

I love trying to make the main spirit shine through, so accenting the deeper flavours is what I'm trying to achieve. In Galliano L'Autentico the main flavours I get are anise, faint orange and a lot of herbal so I've picked most of my ingredients with these flavours in mind. Also a bit of theatrics are always welcome.

What's the presentazione (staging)?

Flame the 10ml absinthe in a rocks glass and leave to burn. Add the rest of the ingredients into a shaker and shake with ice. Put the fire out and add ice to the rocks glass. Strain the liquid over the fresh ice. Garnish with bunched orange strips.



The Chameleon

30ml Galliano
L'Autentico

30ml gin

10ml absinthe

15ml tawny port

15ml fresh orange juice

Dash of Peychaud's and
Angostura bitters



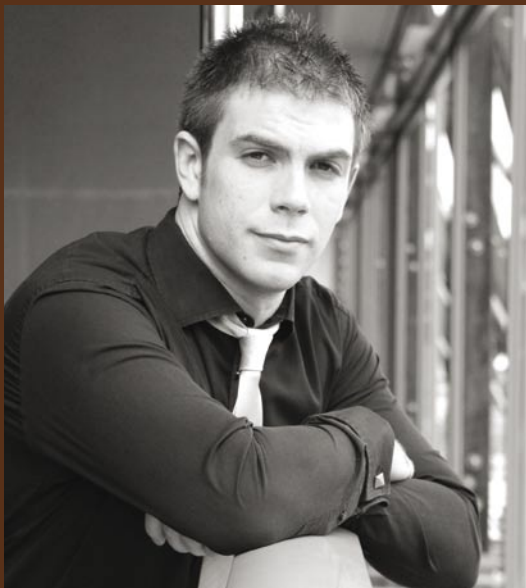
Steve Burns

How did you start making cocktails?

"In Adelaide, I was working at a nightclub and got chucked into the bar for a shift. It was crazy and so much fun and I haven't looked back since."



Golden Ducati
20ml Galliano
L'Autentico
40ml VSOP cognac
30ml lemon juice
Vanilla sugar
1 vanilla pod



Toby Hilton

What is the inspiration behind the cocktail you have created with Galliano?

"I wanted to keep the flavours simple to let the complexity of the Galliano come through and to highlight its vanilla finish."

Toby Hilton Sydney, Australia

Where did you grow up?

In Guildford (UK) about an hour south of London, England.

How did you start making cocktails?

Very badly! I got a job in a bar when I left school and never looked back.

Who or what inspired you the most?

Working with such great bar teams and bartenders all the way through my career kept me motivated and inspired.

Where did you learn the most?

Hard to say, I have constantly been learning wherever I have been but I think I learn the most from the person standing next to me behind the bar.

What is your favourite ingredient (not alcoholic drink)?

Vanilla.

What do you like most about your work?

It never gets boring! There are always new people and new challenges to keep me interested.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to keep the flavours simple to let the complexity of the Galliano come through and to highlight its vanilla finish.

What's the presentazione (staging)?

Mix finely chopped vanilla and sugar together and rim a chilled Martini glass, shake all ingredients with ice and fine strain. Garnish with a vanilla pod.

Where did you grow up?

Melbourne, Australia.

How did you start making cocktails?

I was inspired by cocktails and the cocktail culture about five years ago.

Who or what inspired you the most?

Jason Crawley has been a great influence. He makes great cocktails without taking it too seriously.

Where did you learn the most?

Here at Caz Reitop's Dirty Secrets. I learnt that great cocktails are the ones your customers enjoy, not necessarily the ones you enjoy making.

What is your favourite ingredient (not alcoholic drink)?

Falernum.

What do you like most about your work?

Alcohol!

What is the inspiration behind the cocktail you have created with Galliano?

I've always loved the blazer style cocktails and thought this would be a great way to accentuate the herb and spice notes of Galliano L'Autentico.

What's the presentazione (staging)?

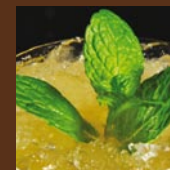
Prepare the bouquet garni. Cut the ginger into slices, add lavender flowers, orange zest, star anise and cinnamon. Pre-heat brandy balloon and place on top of old-fashioned glass filled with hot water. Add all the alcohol and 30ml hot water to brandy balloon. Set alight and add the bouquet garni. Squeeze orange zests into brandy balloon setting oils alight. Extinguish flame in old-fashioned glass add mint leaves. Pour alcohol from brandy balloon into old-fashioned glass and muddle mint lightly with back of a barspoon. Add crushed ice. Stir. Top with crushed ice. Garnish with fresh mint.



Zac Potier

What do you like most about your work?

"Alcohol! With access to a great range of products work is never boring."



Blaze of Glory

30ml Galliano

L'Autentico

30ml VSOP cognac

30ml hot water

5 mint leaves

3 orange zests

Bouquet Garni:

Ginger disc

Lavender flowers

Orange zest

Star anise

Cinnamon

Fresh mint

Aizaak Salanoa Wellington, New Zealand



Aizaak Salanoa

What is your favourite ingredient (not alcoholic drink)?

“Cold hard ice (an unsung hero of the bar).”

L'Autentico Cocktail

15ml Galliano
L'Autentico

1x stick lemon grass
(freshly chopped)

Juice of ¼ lime

Japanese pink
pickled ginger
(rolled to form rose)

30ml Gekkeikan Sake

15ml 42Below
Honey Vodka



Where did you grow up?

In a small coastal town called Wanganui, North Island, New Zealand.

How did you start making cocktails?

Worked as a barista in a cafe with a small cocktail bar behind it run by the same two owners from my cafe so started to do small shifts at night and before I knew it I was working days in the cafe and nights in the bar. Hard work but very rewarding.

Who or what inspired you the most?

The people I work with and also the new people I meet every day through this industry.

Where did you learn the most?

At Sandwiches Bar in Wellington, I'm still learning every day!

What is your favourite ingredient (not alcoholic drink)?

Cold hard ice (an unsung hero of the bar).

What do you like most about your work?

The people I make happy with my drinks and the satisfaction after working a long, hard night!

What is the inspiration behind the cocktail you have created with Galliano?

Trying to create a warming balanced cocktail to fight back the chills of winter.

What's the presentazione (staging)?

Roll pink pickled ginger up to resemble rose and place into bottom of Martini glass as garnish, muddle lime and lemon grass into a Boston glass and add alcohol. Shake and double-strain over rose garnish trying not to disturb garnish.

Where did you grow up?

I grew up in New Zealand and Zaire, Africa.

How did you start making cocktails?

I was inspired by a bit of a legend 'Lexis Lamb' who persuaded me many years ago to try my hand at tending.

Who or what inspired you the most?

The people you meet along the way, all the tenders, managers, etc., but most of all the customers.

Where did you learn the most?

Every place I've worked. Every step of the way I keep on turning around and thinking how much more I've learned in a new area.

What is your favourite ingredient (not alcoholic drink)?

There is no way I can isolate a single one.

What do you like most about your work?

Customer/staff interaction.

What is the inspiration behind the cocktail you have created with Galliano?

The Martini! It's still the purest cocktail; elegant and sexy.

What's the presentazione (staging)?

Add all ingredients to shaker, stir and then strain into a chilled Martini glass. Garnish with angled slices of chilli (with pips and pith removed) dropped in drink.



Ben Taylor

Where did you learn the most?

"Every place I've worked. Every step of the way I keep on turning around and thinking how much more I've learned in a new area."



La Perfezione
30ml Galliano
L'Authentico

30ml Polish
Bison Grass Vodka

20ml white
crème de cacao

10ml chilli-
infused vodka

1 chilli

Glenn Cullimore Wellington, New Zealand



Glenn Cullimore
How did you start making cocktails?

"At the age of seven my mother bought a new blender, nothing in the fridge or freezer was ever safe again."



Windjammer

20ml Galliano
L'Autentico

30ml Isle of Skye
single malt

10ml Drambuie

30ml fresh
pressed orange

Where did you grow up?

A small town called Blenheim, in the heart of Marlborough, New Zealand.

How did you start making cocktails?

At the age of seven my mother bought a new blender, nothing in the fridge or freezer was ever safe again.

Who or what inspired you the most?

Thirst... For knowledge or a great drink.

Where did you learn the most?

Moving out of my comfort zone, you can either learn or retire.

What is your favourite ingredient (not alcoholic drink)?

Ice, may be not my favourite, but definitely the most important.

What do you like most about your work?

Working with like-minded passionate people.

What is the inspiration behind the cocktail you have created with Galliano?

Like Galliano returning to its traditions, remembering the great drinks of years gone by.

What's the presentazione (staging)?

Soak a sugar cube in whisky, then caramelize. Add cracked ice and other ingredients, stir. Garnish with a flamed orange zest. Served Short (Tumbler).



Jamie Hughes

What do you like most about your work?

"Facial expressions – watching people challenge their palate and enjoying it."



Authentic Smoke

20ml Galliano
L'Autentico

30ml gin

15ml cognac-based
orange liqueur

4 Manuka smoked
peach segments

Vanilla sugar syrup

Bitters

Pure almond essence

Where did you grow up?

Dunedin, New Zealand.

How did you start making cocktails?

I originally started working in a kitchen and watched the bar staff create drinks. Finally, I found a job that allowed me to create my own flavours and ideas on the bar.

Who or what inspired you the most?

Riki Carter, he pushed me to explore flavour profiles, test and perfect my balancing.

Where did you learn the most?

I cannot really say where I have learnt the most as I am still learning. Every day teaches me something new.

What is your favourite ingredient (not alcoholic drink)?

In general herbs but bitters play a large role in my day-to-day cocktails.

What do you like most about your work?

Facial expressions – watching people challenge their palate and enjoying it.

What is the inspiration behind the cocktail you have created with Galliano?

My main inspiration for these cocktails is keeping it classic and using kiwi flavours twisted.

What's the presentazione (staging)?

In a Boston glass muddle peaches, add the Galliano L'Autentico, gin, Grand Marnier and vanilla syrup. Shake and double strain into a Martini glass that is chilled and has been rinsed with pure almond essence and bitters.

Where did you grow up?

Cornwall, England.

How did you start making cocktails?

I left England in 2006 to chase a dream to become a cocktail bartender. Got my first job at a casino bar in August 2006.

Who or what inspired you the most?

The memory of my mother inspires me every day and I also get inspiration from everything around me.

Where did you learn the most?

At my current bar, Suite.

What is your favourite ingredient (not alcoholic drink)?

Freshly squeezed fruit juice.

What do you like most about your work?

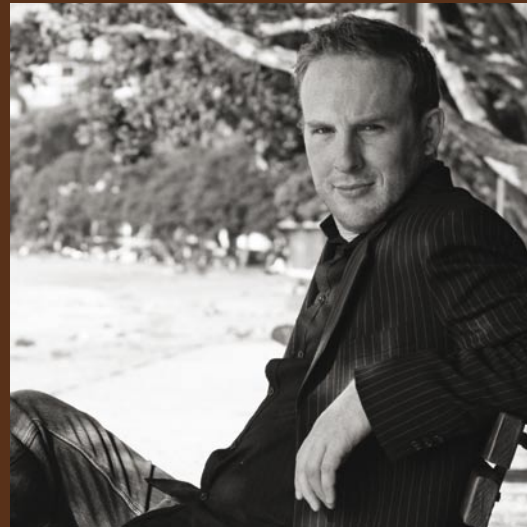
The opportunity to interact with a huge spectrum of people and exploring creative possibilities with them.

What is the inspiration behind the cocktail you have created with Galliano?

I wanted to create a cocktail that highlighted the flavours of Galliano L'Autentico whilst exploring people's perception of what a cocktail can be through temperature and texture.

What's the presentazione (staging)?

Blend all ingredients vigorously and place into an espuma. Charge with two NO₂ canisters and place espuma in a bain-marie and heat to about 70°C. Half fill a small wine glass (no larger than 175ml) with the sorbet. Fill the glass with the hot foam and serve with a silver spoon on a round plate covered with fresh daffodil flowers.



Tim Etherington

What do you like most about your work?

"The opportunity to interact with a huge spectrum of people and exploring creative possibilities with them."



Galliano Hot Foam
65ml Galliano
L'Autentico

100ml still
mineral water
35ml lemon juice
80ml simple syrup
1g Lecite
1g Xantana





www.galliano.com

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Joe Stokoe, London, UK

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Vincenzo Errico, London, UK

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Davide Garazzini, *Milan, Italy*
Linda Puovic, *Milan, Italy*
Simone Maci, *Milan, Italy*
Massimo Londi, *Milan, Italy*
Luca Pirola, *Milan, Italy*
Alessandro Bellucci, *Milan, Italy*
Andrea Montagnana, *Milan, Italy*
Matteo Riva, *Milan, Italy*
Mattia Pastori, *Milan, Italy*
Andrea Acierno, *Milan, Italy*
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Matthias Giroud, *Paris, France*

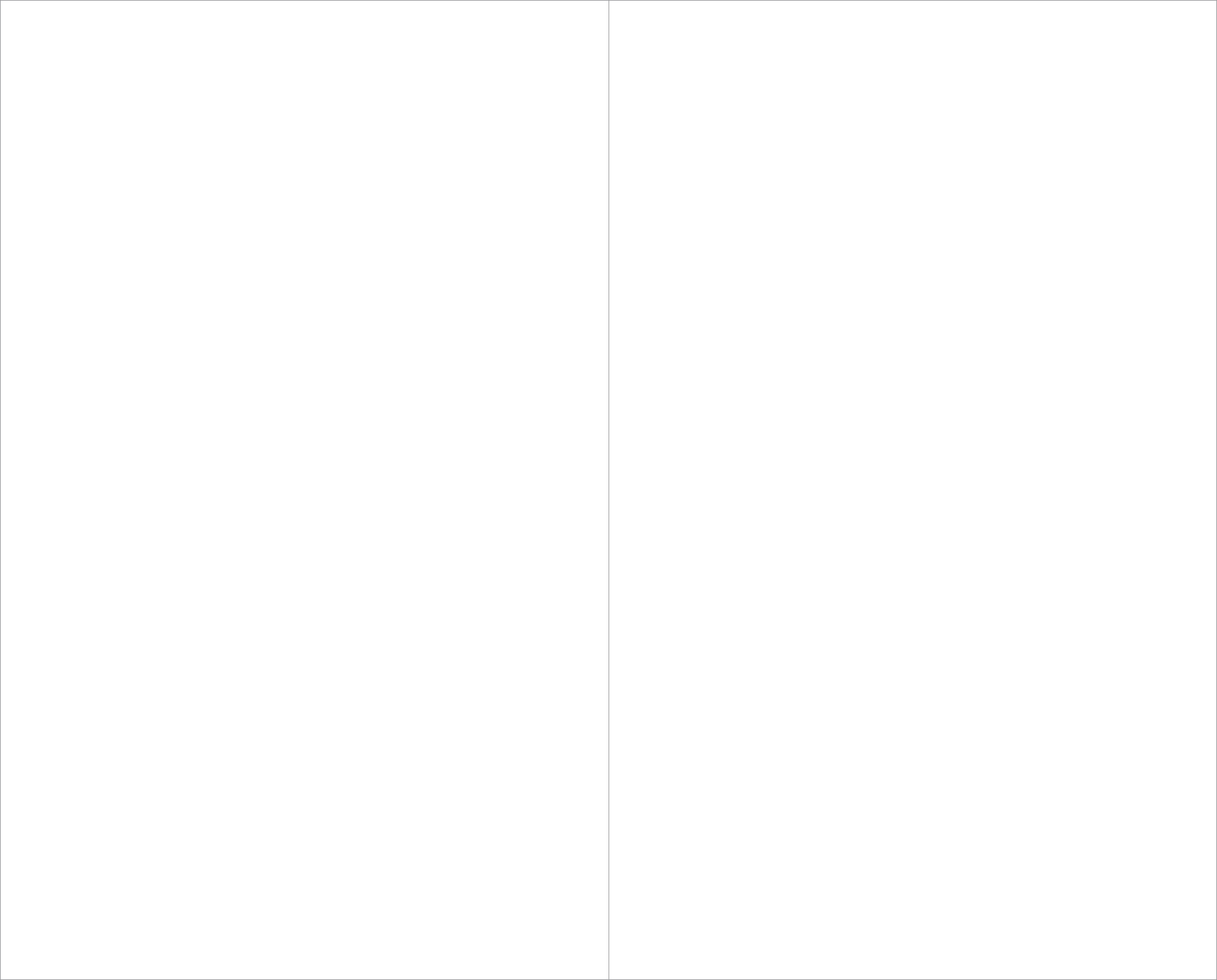
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Michael Grönfors, *Helsinki, Finland*
Aivar Kuldsaar, *Tallinn, Estonia*
Sven Petrov, *Tallinn, Estonia*
Tarmo Kiudorv, *Tallinn, Estonia*

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Eric Alperin, *Los Angeles, US*
Marcos Tello, *Los Angeles, US*
Vincenzo Marianella, *Los Angeles, US*
Brooke Arthur, *San Francisco, US*
Camber Lay, *San Francisco, US*
Carlos Yturria, *San Francisco, US*
Daniel Hyatt, *San Francisco, US*
Duggan McDonnell, *San Francisco, US*
Jacques Bezuidenhout, *San Francisco, US*
Jeff Hollinger, *San Francisco, US*
Marco Dyonisos, *San Francisco, US*
Nayah White, *San Francisco, US*
Reza Esmaili, *San Francisco, US*
Steven Liles, *San Francisco, US*

Bartenders, Asia Pacific

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Dylan Howarth, *Sydney, Australia*
Gary Beadle, *Sydney, Australia*
Julian Damjano, *Sydney, Australia*
Matthew Hewitt, *Sydney, Australia*
Oliver Stuart, *Sydney, Australia*
Robb Sloan, *Sydney, Australia*
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Toby Hilton, *Sydney, Australia*
Zac Potier, *Sydney, Australia*
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Ben Taylor, *Wellington, New Zealand*
Glenn Cullimore, *Wellington, New Zealand*
Jamie Hughes, *Wellington, New Zealand*
Tim Etherington, *Wellington, New Zealand*



Grazie mille!



