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# Novo Fogo Announces Winners in its Bar Strength Cachaça Challenge

BY CHILLED MAGAZINE

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## theme of sustainable drinking using its thoughtfully produced Bar Strength Organic Silver Cachaça.

Out of hundreds of [entries](#) the [judging team](#) at Novo Fogo chose 20 sustainable and eco-friendly Novo Fogo Bar Strength Cachaça cocktails to move forward in the competition. The judges then narrowed the entries down to 10 bartenders to compete in the video portion of the competition.

In the closing round of the competition, the finalists' cocktails were recreated by our [Chilled 100](#) National Director Wendy Hodges to be presented to the judging team. After a very close competition and thoughtful consideration, here is the first round of results in the [Novo Fogo Bar Strength Cachaça Challenge](#). We will announce the next round of results on Wednesday, October 5th.

Novo Fogo would like to thank all the bartenders who participated in the Novo Fogo Bar Strength Cachaça Challenge this year and look forward to tasting your amazing cocktail entries again next year!

**The five 3rd Place Winners to receive \$250 in Cash Prizes are:**

**Christopher Devern**





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**Preparation:** Mix 1 cup of coconut palm sugar with 3 banana peels in a jar. Make sure to coat the banana peels entirely for better results. Stir every few hours and let sit for 1-3 days until oil forms. To make a “clean bean” combine all ingredients and shake with ice. Double strain and serve with 3 coffee beans. Garnish with 3 espresso beans.

**Pedro Nivar**

**Eu Gosto De Voce**



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**Ingredients:**



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**Preparation:** Infusion: Peel Novo Fogo in a container. Peel a banana and throw it in.

Let it rest overnight. Remove the banana peel the next day. **\*\*Banana Peel Syrup:** Cut a banana peel, put it in a small container and cover the peel with sugar (preferably brown sugar). Let it rest for three days. Strain the syrup from the peel. **Kiwi:** Juice Kiwi and add acid mix (3/4 citric acid & 1/4 malic acid). Save pulp. **\*\*\*Avocado Seed orgeat:** Let the seed dry overnight you're going to need two seed of avocado. Chop the seed in small pieces and toast it in a pot. Put it in a container and add water(200g). Let it sit overnight. Next day add sugar(200g) and blend it. Strain after. **Banana dehydrated:** Cut banana and let it dry in a dehydrator it. **Avocado & Kiwi skin salt:** Put in a dehydrator the avocado and kiwi skin to dry. After, put it in a spice blender to turn it into dust. Then add the salt. Everything equal part. Garnish with dehydrated banana with an avocado and kiwi skin salt. **Kiwi Avocado ice cream** Equal part: Avocado Kiwi pulp Fat Greek yogurt. Dehydrated banana and avocado and Kiwi skin salt for garnish.

**Leanne Favre**

**The Lorax**





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### Ingredients:



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**Preparation:** Scale batch up by six. Combine ingredients in a liter plastic bottle and force carbonate with a refillable CO2 tank two times. Gently pour into a reusable bottles and cap. Store in the fridge until ready to serve. Note: If you don't have access to a CO2 tank, you can carbonate the batch in an ISI canister with CO2 chargers and pour to order. \*Cham-Cham Syrup: 3 parts Flat Champagne, 2 parts Chamomile Syrup, mix until incorporated. Chamomile Syrup: 2 cups water 2 cups cane sugar .5 cup dried chamomile flowers Bring the water and sugar to a simmer in a small pot over medium heat. from heat. Add chamomile and allow to steep for 20 mins. Fine strain and reserve flowers. \*\* Citrus Powder: 2 parts Citric Acid, 1 part Malic Acid, Mix until incorporated. \*\*\*Candied Chamomile Flowers: Take used flowers. Line a dehydrator tray with parchment paper. Spread used wet chamomile flowers out in a single layer. Dehydrate until dry and crisp. Serve in a frosted pilsner glass over crushed ice.

**Paula Lukas**

**Mercy Mercy Me**



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### Ingredients:

- 2 oz Novo Fogo Bar Strength Silver Cachaca
- 1 oz Verjus
- 1 oz Guava Juice
- 1/2 tsp Dragonfruit Powder
- 1/2 tsp Raw Local Honey
- Pinch of Pink Himalayan Sea Salt

**Preparation:** Combine ingredients in a shaker with ice. Shake well and strain into a coupe. Garnish with raw local honeycomb, banana slice and star anise on the edge of the coupe After you finish the cocktail please enjoy the honeycomb and banana which will then also be enhanced by the star anise. Garnish Raw Local Honeycomb, Banana Slice, Star Anise.

**Taylor Lax**



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### Ingredients:

- 2 oz Silver Novo Fogo
- 1 oz Banana Peel Pineapple scrap syrup\*
- 1/4 oz Mahina coconut liqueur
- 3/4 oz acid adjusted citrus stock\*\*
- Few washes ango on top
- Fresh Grated nutmeg
- Banana leaf and banana chip (for garnish)

**Preparation:** \*Banana peel pineapple scrap syrup: 2 cups water, 2 banana peels 2 sides of pineapple, chopped. Put into water unit boiling. Reduce heat and let simmer covered for 20 minutes Put mixture into blender and add 2.25 cups sugar and pulp until sugar dissolves Let cool and strain. \*\*Acid adjust citrus stock: 1 liter water, 1/2 piece left over grapefruit after juicing, 1/2 piece orange left over from juicing, 1 lemon left over from juicing, 2 limes left over from juicing. Cover and simmer for 1 hour until stock is no longer clear and fruit is pale. Let cool. Strain and add 40 g citric acid 20 g malic acid. Combine ingredients inside a reused Mason jar. Garnish with banana leaf and banana chip.





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