

NOVO FOGO ORGANIC CACHAÇA

# SUMMER COCKTAIL RECIPES



# Brazilian Mule

Put a tropical twist on your Moscow Mule with the flavor of fresh cane!

- 2 oz Novo Fogo Chameleon Cachaça
- Your favorite ginger beer
- 2 dashes Aromatic Bitters



Fill a tall glass with ice and pour in cachaça and ginger beer. Stir to combine, and dash a few dashes of bitters on top for a nice layering effect. Garnish with a lime wedge and a piece of candied ginger.



# Beijo Sour

Make this simple sour for a cachaça lover, or for yourself.

- 1.5 oz Novo Fogo Silver Cachaça
- 0.75 oz lemon juice
- 0.5 oz fresh pineapple juice
- 0.25 oz simple syrup
- 3–4 raspberries



Add the ingredients to a shaker and give the raspberries a quick press with a muddler. Shake hard with ice until the pineapple juice is frothy and double-strain into a chilled cocktail glass. Garnish with a fresh raspberry.

# Caipirinha

(ky-pee-ree-nya)

Simple. Delicious. Beloved the world over.

2 oz Novo Fogo Silver Cachaça

Half of a lime

1 tbsp superfine sugar



Remove the white pith from the lime and discard it. Cut the remaining lime in slices; toss them into the glass and muddle them with sugar until all their juice is pressed out. Fill the glass with ice. Add cachaça and pour everything into a shaker. Give it a go; pour everything (including the ice) back into the same glass.



# Garden Gimlet

Substitute in your favorite herb for this refreshing crowd-pleaser.

- 1.5 oz Novo Fogo Silver Cachaça
- 1 oz lime juice
- 0.75 oz simple syrup
- 3 slices of cucumber
- 4 leaves of basil



Press-muddle the cucumber and basil together to combine and release their flavors without becoming a pulpy mess. Add all the other liquid ingredients and shake with ice. Double-strain into a cocktail glass and float a thin slice of cucumber on top.

# Batida

This blended treat is Brazil's second-favorite cocktail after the Caipirinha.

2 oz Novo Fogo Silver Cachaça

1 oz coconut milk

1.25 oz passion fruit puree

\*sugar, to taste



Combine all ingredients in a blender with half a cup of ice and blend until smooth. Not all passion fruit purees are the same – some are sweeter, and some are tarter. Adjust your mix with sugar or lime juice to your liking.



# Florianópolis

Inspired by the capital city of Brazil's Santa Catarina state.

1.5 oz Novo Fogo Silver Cachaça

0.75 oz lemon juice

0.5 oz Aperol

0.5 oz passionfruit syrup



Add all ingredients to a shaker with ice and shake hard. Double-strain into a chilled cocktail glass. Garnish by twisting a lemon peel to release the oils over the drink and place on the rim.



# Rabo de Galo

In Portuguese, “Rabo de Galo” means “tail of the rooster,” i.e. “cocktail.”

1.5 oz Novo Fogo Chameleon Cachaça

0.75 oz sweet vermouth

0.75 oz Cynar

2 dashes Scrappy's Orange Bitters



This is a tasty stirred drink formula in Brazil, popularly enjoyed as a 50/50 mixture of cachaça and either vermouth or Cynar. This recipe calls for both. Stir everything with ice. Strain into a cocktail glass and give it a spritz of oil from an orange peel, which you can either discard or use as garnish.



# Jack Rosa

This Brazilian twist on a classic Jack Rose cocktail is a colorful, simple sour.

1.5 oz Novo Fogo Graciosa Cachaça

1 oz lemon juice

0.75 oz grenadine



Shake the cachaça, lemon juice, and grenadine with ice. Strain into a cocktail glass and garnish with a lemon twist.

# Brazilian Old Fashioned #24

Swiss-born Stefan Frei wears #24 when he's on the soccer field, and this is his favorite Old Fashioned.

- 2 oz Novo Fogo Barrel-Aged Cachaça
- 0.5 oz honey syrup
- 2 dashes of Scrappy's Chocolate Bitters



Add the honey syrup to the bottom of a rocks glass glass, then add cachaça and the bitters. Fill the glass with ice and stir until chilled, and top with more ice. Garnish with a twist of orange peel and a fancy cherry.



# Cachaça & Coffee

Espresso Martinis are popular.  
We're not mad about it.

- 1.5 oz Novo Fogo Barrel-Aged Cachaça
- 1 oz espresso or strong coffee
- 0.75 oz banana syrup
- 2 dashes aromatic bitters



Shake all ingredients really hard with ice. Double-strain into a cocktail glass and garnish with 3 espresso beans floated on top of the foamy head. For banana syrup, simmer a sliced banana in a simple syrup of 1 part sugar dissolved in 1 part hot water for 30 minutes, then strain.

novofogo  
**SOFI TUKKER**



Click or scan the passion fruit to get to know  
our global brand ambassadors, SOFI TUKKER!

Hard to say,  
easy to drink.™

[www.novofogo.com](http://www.novofogo.com)



100% organic



handcrafted



zero-waste  
distillery



recycled  
materials



carbon-negative



plants trees