

RIGA  
BLACK BALSAM®  
RĪGAS SINCE MELNAIS  
BALZAMS

RIGA BLACK BALSAM  
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COCKTAIL  
CHALLENGE

# RIGA BLACK BALSAM® COCKTAIL CHALLENGE 2017

## ESTONIA COMPETITION ROUND Rules & Regulations

### Competition organized by

Amber Beverage Group, Latvian Bartenders Federation and Estonian Bartenders Association.

### Objectives of the Competition:

- to raise Riga Black Balsam (RBB) awareness in Latvia and internationally
- to raise bartenders' comprehension about Riga Black Balsam as a unique cocktail ingredient
- to encourage RBB use in cocktails and creation of new and original drinks based on RBB

Estonia competition round will take place on **6th December, 2017**.  
Exact place will be announced after receiving all the applications.



### Organizers





## General Rules

1. Estonia competition round rules are based on Riga Black Balsam Cocktail Challenge Rules & Regulations.
2. Entry is open for individual contestants of minimum age of eighteen (18) years. Only bartenders with present professional employment are admitted to the competition. Lecturers and bartending school tutors are not admitted to the competition.
3. All rights to all submitted cocktail recipes and names are transferred to Amber Beverage Group.
4. Only new and original recipes shall be accepted.
5. Cocktails can be made using the following techniques: Build, Stir, Shake or Blend. Organizers will not provide any of necessary bartender's equipment.
6. The following drinks are allowed to be created: Before Dinner, Sparkling, Fancy, Long Drink, After Dinner. Shot and Hot drinks are not allowed. Strictly no: Use open flame or heating up any ingredient is strictly prohibited.
7. The competitor will prepare five (5) cocktails according to the recipe. Of these, four (4) cocktails will be used for judging, one (1) to display for public viewing.
8. Competitors will be limited to seven (7) minutes for mixing their cocktails.

## Ingredients

1. Cocktail may not contain more than six (6) ingredients including dashes and drops. All ingredients that are in contact with liquid, or ice are counting as cocktail ingredients.
2. Recipe must be expressed in centilitres (cl), divided in respectively whole numbers (1 cl, 2 cl, 3 cl, etc.) and/or in half numbers (0.5 cl, 1.5 cl, 2.5 cl, etc), bar spoons, dashes or drops being the smallest quantities.
3. The recipe must contain at least 7 cl and maximum 30 cl of liquids. The drink category may be Short, Medium or Long Drink.
4. The obligatory ingredient of the cocktail is Riga Black Balsam Cherry, and the recipe must contain at least 3 cl of it.
5. More than one Riga Black Balsam variety may be used in the recipe. It is allowed to used also other Riga Black Balsams (Classic, Currant, Element), but the recipe may not exceed the maximum amount of alcohol - 7 cl.
6. Only Riga Black Balsam (Classic, Currant, Element, Cherry) have to be the only base spirit used in the cocktail.
7. Trade mark registered liqueurs or any other spirit drinks may not exceed 30% ABV.
8. Strictly no: The use of homemade or pre-made ingredients is strictly prohibited.
9. Only commercially made juices, waters, soft drinks and/or bitters are permitted. Freshly squeezed juices are allowed to use and must be prepared in back stage area during the garnish time.
10. Dairy products shall consist only of milk, cream, vanilla ice cream.
11. Strictly no: The use of eggs or any egg products is strictly prohibited.
12. All necessary ingredients except Riga Black Balsam products, all glassware, shakers and other necessary equipment must be provided by the competitor.
13. Please contact [tiina@barman.ee](mailto:tiina@barman.ee) in case of any questions.





## Garnishes

1. Garnishes and freshly squeezed juices must be prepared in back stage area during the garnish time (fifteen (15) minutes), prior to going on stage. Competitor exceeding the preparation time fifteen (15) minutes will be penalized by ten (10) points from overall score of participant. If preparation time is longer than 20 minutes, then the participant will be disqualified.
2. Strictly no: The use of pre-made garnishes is strictly prohibited.
3. All participants must use their own bartending tools. Participants provide all the ingredients for garnishing by themselves.
4. Garnishes must be edible.
5. Manufactured products (such as cocktail picks etc.) may be used to fix the garnish to the glass, but will not be used to enhance the visual appeal of the garnish.
6. The use so called "side-garnish" or "staged cocktails" (cocktails served on small plates, saucers, trays with additional garnishes on display next to the cocktail glass) is not permitted.
7. Garnishes may be placed on glasses once the competition presentation has started. Placing the garnish on the glassware prior to preparing the cocktail is not accepted.
8. Universal straws and stirrers will be allowed.

## On Stage

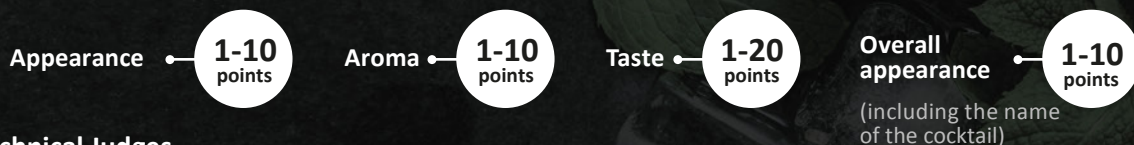
1. The running order of participants will be drawn prior the competition.
2. Competitor will present themselves in the colour of their guild or in full bartender's uniform.
3. Competitor will be given two (2) minutes preparation time on stage for the competition.
4. Competitors will be limited to seven (7) minutes for mixing their cocktails. The penalty time for competitors exceeding their performance time of seven (7) minutes is ten (10) points for each 30 seconds of exceeding time. Penalty points will be deducted from overall score of participant.

## Judges

Only lead bartenders, experts and brand owner representatives will be invited as competition judges.

### Tasting Judges

Tasting panel will consist of four (4) judges. The cocktail will be judged by the following criteria:



### Technical Judges

Competitors will be judged on efficiency when preparing the cocktail during their performances. The technical scoring starts with a maximum of thirty (30) points. See appendix A (Technical Score sheet).

## Awards & Prizes

International jury.

Only lead bartenders, experts and brand owner representatives will be invited as competition judges.





Apply for the Competition by filling the official  
Entry form till 1st December 2017.

For sending the Entry forms and  
any further inquiries, please contact:

**Tiina Oja**  
Estonian Bartenders Association

Mobile: **+372 568 230 84**  
E-mail: **tiina@barman.ee**

