



LICOR43 COFFEE COCKTAIL CHALLENGE RULES

OBJECTIVE

- Competition for Baristas and Bartenders, the aim is to find the best coffee cocktail creator.

TIME, PLACE

- The competition is held on the 26th of April at the Tallinn Coffee Festival, Tallinn, Kultuurikatel.
- Start of the competition 4pm.

TERMS OF THE COMPETITION

- Participants objective is to make 2 “Spanish Coffee 43” cocktails and 4 signature drinks (Coffee + Spirits).
- Signature drink may contain only spirit-based products listed in **Tridens AS** portfolio. Dairy products (milk, whipped cream, cream) must be **Farmi Piimatööstus AS** products. The official coffee sponsor is **Coffee People OÜ**. No other restrictions considering non-alcoholic products.
- Competitors who have registered themselves will receive coffee and Licor43 for practicing. Each competitor will receive one bottle of Licor43 50 cl, one 250 g pack of light roast beans (French press, AeroPress, chemex, v60) and one pack of 250 g espresso beans. Products are available at Profexpo office Ahtri 12-209, Tallinn.
- There are no restriction in the making of the coffee.
- A traditional Espresso machine and a coffee grinder are on stage (model and make are being clarified).
- Licor43, Farmi dairy products and Coffee People beans are provided by the sponsors.
- Glassware for the signature drink needs to be brought by the competitors themselves except for the Spanish Coffee, which have been organized by the sponsors.
- Competitors will perform two at a time.
- The competitors will have 15 minutes to set up for the competition and 12 minutes to make the drinks (making the coffee, cream whipping will be in those 12 minutes).
- Recipes for the signature drink need to be presented to the judges on the day of the competition. Each judge will receive one copy.
- Competition will be judged by four judges.
- The competitor must present their signature cocktail in English.

“Spanish Coffee 43”

Mandatory components are:

- Licor43 – 40- 50 ml (will be provided)
- Coffee – 170 - 200 ml (Coffee People coffee beans, will be provided)
- Whipped cream (Farmi Piimatööstus, will be provided)

Coffee needs to be made in the competition time.

Cream needs to be made in the competition time.

Signature drink

- Signature drinks may contain only spirit-based products listed in **Tridens AS** portfolio. Competitor must bring the components themselves except for Licor43, coffee and dairy products. If the **Tridens AS** portfolio does not contain any product the participant would like to use in their signature cocktail, then it needs to be discussed with the Brand Ambassador.
- Method of making the coffee is optional.

MAKING OF THE COCKTAIL, SERVING AND PRESENTATION

- “Spanish Coffee 43” volume should be between 230-300 ml.
- The competitor will serve and present the cocktail however they wish.
- All the cocktails will be served on the judges table.
- The order of serving the cocktails is optional.
- If the competitor exceeds the time limit, they will get penalties. Every exceeded 30 seconds will be 5 penalty points.
- Evaluation criteria: appearance, aroma, balance, coffee relevance, Licor43 relevance and presentation. Presentation doesn't have to be an inspiration story. Rather why do you think your drink should make it into the final.

PRIZE POOL

- Prize for the best cocktail is a ticket to the global final in Gran Canaria on 21st – 24th of October 2019. And a prize from Licor43.
- Second and third place will receive a prize from Licor43.

REGISTRATION

- Registration is available from the 22nd of March until the 22nd of April 2019
- The number of competitors is limited to 15 people.
- The competitor must be 21 or older.
- The competitor must live and work in Estonia.
- Registration needs to be done through the festival web page: www.tallinncoffeefestival.ee/licor.

INFO

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