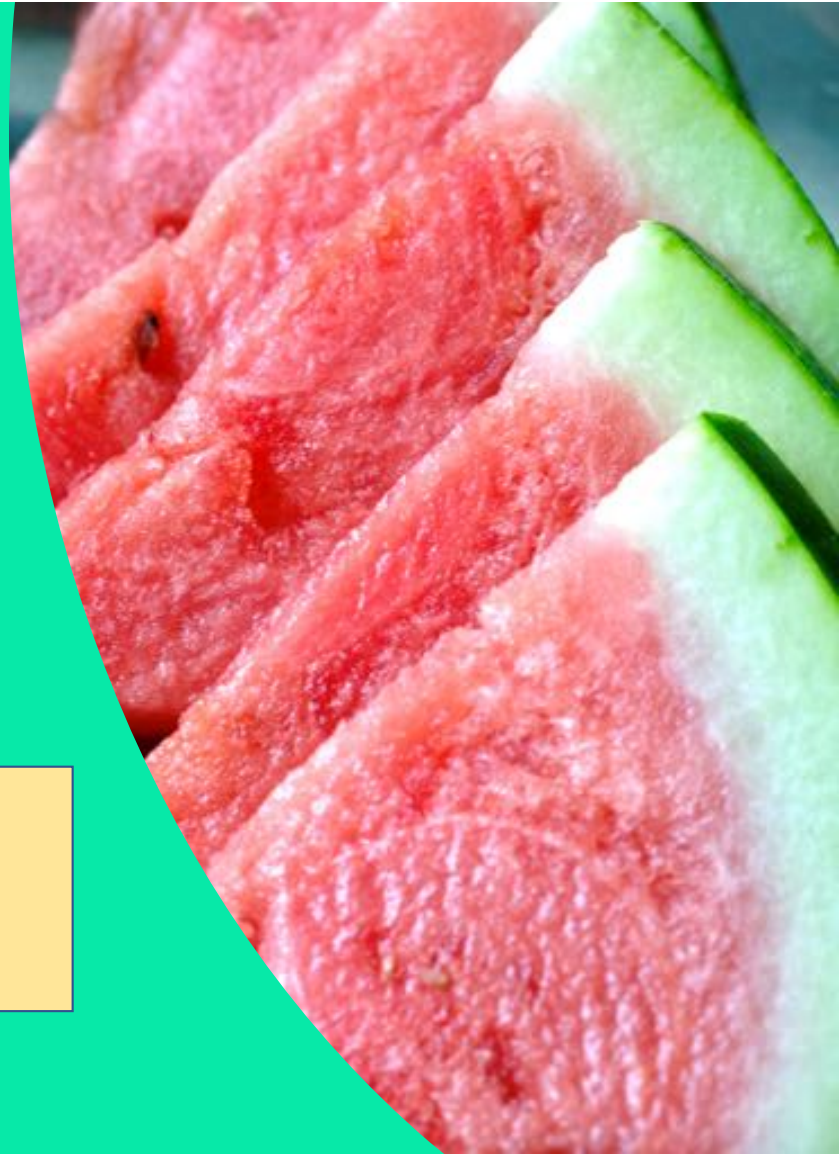


# BEVERAGE INNOVATION for NATIONAL WATERMELON PROMOTION BOARD 2020

## INSIDE:

- Objective & Inspiration
- Research & Development
- Recipes & Procedures



# OBJECTIVE

Explore watermelon beverage opportunities with innovations in Non-Alc, Low-Abv and Cocktails, with a strong focus on freshness, creativity, health and wellness, and current and emerging trends.



## INSPIRATION BEHIND THE BEVERAGES

From fresh watermelon juice, fresh watermelon puree, to creating signature watermelon shrubs—even using the watermelon peel as a garnish—research confirmed watermelon as an on-trend beverage ingredient. Working with watermelon delivered a better understanding of the different types of watermelon and where watermelon grows. Learning about the year-around availability of watermelon has also expanded the usage and versatility of this popular fruit in a variety of beverage styles and in all four seasons.



# RESEARCH

## Beverage Research with Fresh Watermelon



### Watermelon Flavor

Moderately sweet, delicate, almost green aroma

### Juice - Pulp or No Pulp

Test different flavors, textures of pureed

### Processed Frozen to Thaw Quality

Evaluate frozen watermelon for best quality results and applications

### Cut In-house vs Fresh Cut

Fresh preferred in some applications because it holds more juice

### Uses for Whole Watermelon

Use of the rind as ingredient, peel for garnish

### Pairings with Fruits and Herbs

Standouts: dill, rosemary, blackberry, fresh citrus

### Explore Sweeteners

Agave and honey varietals add complexity



# DEVELOPMENT

## Beverage Development with Fresh Watermelon

### Shrubs and Syrups

Sweet or tart for use as a base flavor or a layer of flavor

### Juice vs Puree Texture

Puree - blended fresh watermelon pulp

Juice - pureed fresh watermelon pulp, strained

### Creative Garnish Ideas

Different cut shapes, use of peel and rind

### On-Trend Beverages

Savory cheese tea, sparkling spiked coolers

### Pairings with Spirits

Botanicals from gin, neutral vodka and sweet agave spirits, such as mezcal and tequila, pair well with watermelon

### Beverage Applications

Non-alc, low-abv, and traditional cocktails





### **WATERMELON CHEESE TEA – Non-Alc**

*Refreshing white tea mixed with fresh watermelon juice and lightly sweetened with honey-dill syrup, topped with savory cheese foam*

#### **Ingredients**

3 oz fresh watermelon juice  
2 oz white tea  
.75 oz Honey Dill Syrup, recipe follows  
3 oz Savory Cheese Foam, recipe follows

#### **Procedure**

Mix first three ingredients and pour into a tall glass over ice. Slowly drip Savory Cheese Foam down the back of a service spoon.

#### **Garnish**

Fresh watermelon spear, dill sprig

#### **Honey Dill Syrup** (about 2 cups)

8 oz water  
8 oz honey (orange blossom or clover)  
3/4 cup fresh dill

#### **Procedure**

Heat water in a small non-reactive pan, add honey and mix until dissolved. Remove from heat and add fresh dill. Let sit 24 hours. Strain and keep cold.



### **Savory Cheese Foam** (8 to 10 drinks)

5 oz cream cheese  
3/4 cup half-and-half  
1-1/2 tsp sea salt  
2-1/2 Tbsp sugar  
1-1/2 cups heavy cream

### **Procedure**

In a large bowl, combine cream cheese and half-and-half and mix until smooth. Add sea salt and sugar and mix until smooth. In a separate bowl, whip cream to beginning stage of dense- whip texture, then add to the cheese fluff mix. (It is important not to over mix the cream and finish it off with the remaining mix.) Mix all ingredients together and let rest for about 10 minutes before using. Cover and keep cold.

**Service Note:** It works best to pour the foam over the back of a service spoon or ladle the cheese foam on top of the drink.



**FANCY THAT! – Non-Alc**

*Thirst quenching mocktail with tart Watermelon-Basil Shrub, Almond-Honey Syrup, lemongrass green tea, topped with sparkling water*

**Ingredients**

3 oz lemongrass green tea, chilled

1.5 oz Fresh Watermelon-Basil Shrub, recipe follows

.75 oz Almond-Honey Syrup, recipe follows

Dash of black pepper

Splash of sparkling water

**Procedure**

Combine first four ingredients and shake with ice. Strain into a tall glass over fresh ice and top with sparkling water.

**Garnish**

Fresh watermelon cube, basil sprig



**Watermelon Basil Shrub** (Yield: about 3 cups)

2 cups fresh watermelon, cubes

1 cup fresh basil, chopped

2 cups white cane sugar (or preferred sugar)

2 cups red wine vinegar (champagne or white balsamic)

**Procedure**

Combine watermelon, basil and sugar and let rest at room temperature until sugar dissolves, 24-48 hours. Stir in vinegar and let sit for additional 12-24 hours, depending on desired flavor. Press, strain out solids and keep cold.

**Almond Honey Syrup** (Yield: about 2 cups)

1 cup water

1 cup honey (orange blossom or clover)

$\frac{3}{4}$  cup blanched almonds

**Procedure**

Heat water in a small nonreactive pan. Stir in honey until dissolved. Add blanched almonds and let sit for 24 hours at room temperature. Taste for preference. Strain and keep cold.



### **WATERMELON-BERRY TEA SPRITZ – Low-Abv**

*Well balanced low-abv cocktail with fresh brewed tea, tart Watermelon Rosemary Shrub, a hint of rhubarb and fresh lemon, and topped with spiked berry seltzer*

#### **Ingredients**

1.5 oz Watermelon Rosemary Shrub, recipe follows  
.75 oz English breakfast tea, chilled  
.5 oz rhubarb puree  
.5 oz fresh lemon juice  
Splash of spiked berry seltzer

#### **Procedure**

Combine the first four ingredients and shake with ice. Strain into a tall glass over fresh ice and top with spiked berry seltzer.

#### **Garnish**

Watermelon peel strip, rosemary sprig, lemon wheel





**Watermelon Rosemary Shrub** (Yield: about 2 cups)

- 1 cup fresh watermelon, cubes
- 1/2 cup fresh rosemary sprigs
- 1 cup white cane sugar (or preferred sugar)
- 1 cup red wine vinegar (or champagne or white balsamic)

**Procedure**

Combine watermelon, rosemary sprigs and sugar in a non-reactive container, and let sit at room temperature until sugar dissolves, 24 to 48 hours. Add vinegar and let sit for additional 12 to 24 hours, depending on desired flavor. Press, strain out solids and keep cold.



### **BAD MOON RISING – Cocktail**

*Sherry based cocktail with a hint of tequila, balanced with fresh watermelon juice, aloe water, fresh lime juice, blackberry grenadine, and topped with crisp prickly pear soda*

#### **Ingredients**

1.5 oz sherry Oloroso  
.25 oz blanco tequila  
1 oz fresh watermelon juice  
.75 oz aloe water  
.5 oz fresh lime juice  
.5 oz Blackberry Grenadine, recipe follows  
Splash of prickly pear soda

#### **Procedure**

Combine first six ingredients and shake well with ice. Strain into a rocks glass over fresh ice and top with a splash of prickly pear soda.

#### **Garnish**

Speared watermelon cube and blackberry, lime wheel



**Blackberry Grenadine** (Yield: about 2 cups)

1 quart pomegranate juice  
1 cup fresh blackberries  
1 cup sugar

**Procedure**

Bring pomegranate juice to a boil. Add blackberries, lower heat, and bring juice to a slow boil until it reduces in half. (Optional to reduce more than half if you want it to be a bit thicker.) This process takes about 15 minutes. Stir in sugar until dissolved and remove from heat. Strain and keep cold.



### **TOUCH OF PARADISE – Cocktail**

*Clean and refreshing vodka-based cocktail with fresh watermelon puree, fresh lemon juice and tropical flavors*

#### **Ingredients**

1.25 oz Grapefruit & Rose Ketel One Vodka  
.75 oz falernum  
1 oz fresh watermelon puree  
.5 oz fresh lemon juice  
Dash of cinnamon  
1 bar spoon dragon fruit powder

#### **Procedure**

Combine all ingredients and shake with ice. Strain into a rocks glass over fresh ice.

#### **Garnish**

Fresh watermelon wedge, lemon twist



### **SIP FROM THE GARDEN – Cocktail**

*Gin based with fresh watermelon puree, elderflower liquor, fresh lemon juice, orange blossom honey, basil, and egg white foam for a light and silky-smooth cocktail*

#### **Ingredients**

1 oz fresh lemon juice  
1 egg white  
1.5 oz Botanist Botanical Gin  
.5 oz St. Germain Elderflower Liqueur  
1 oz fresh watermelon puree  
.25 oz orange blossom honey  
1 basil leaf

#### **Procedure**

Combine .5 oz of lemon juice and 1 egg white; dry shake 10-15 seconds. Add remaining ingredients and ice; shake vigorously. Strain up into coupe glass.

#### **Garnish**

Manicured watermelon peel

# THANK YOU!



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