

UNICUM

Joseph II, The Emperor of Austria and King of Hungary, first tasted this mixture in 1790. It was a concoction created by the court physician, Dr. Zwack. When tasting it, Joseph II exclaimed, "Das ist ein Unicum" which directly translates to "that is unique".

The Zwack family established a distillery in Pest in 1840 and since that day, with the exception of 40 years (after WWII forced the family to briefly leave the country), Unicum has been produced in Hungary. Today Unicum is the most popular drink amongst spirits in the country. The exact recipe is a carefully guarded family secret, but it has been divulged that Unicum is made of over 40 different herbs and spices, blended and distilled before being aged in oak casks for six months. So what does it taste like? It has a complex flavor that's frankly hard to describe... cardamom, ginger, liquorice, peppercorn... We suggest trying it yourself, and now that distribution is available in North America, it's easier than ever. Unicum has a beneficial effect on digestion, and it can be savoured either as an aperitif or as a digestive.

Serving: 1

Ingredient list:

Unicum

Process:

Unicum is best drunk like a brandy; at room temperature and served in brandy balloons. Some people prefer it ice cold to drink it from frosted glasses, similar to vodka. It can also be enjoyed slightly warmed..



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