



THE ART OF Brunch

FEATURING RECIPES FROM WELLNESS CHEF
CANDICE KUMAI


BELVEDERE
VODKA

ABOUT BELVEDERE

Belvedere Vodka is the first super-premium vodka, created from 600 years of Polish vodka-making tradition.

Crafted using 100% Polska rye and water from its own natural well, Belvedere is all natural, contains zero additives or sugar, is certified Kosher by the Orthodox Union, and is produced in accordance with the legal requirements of Polish Vodka.

Its taste profile is structured, elegant and balanced, with a subtle sweetness, velvety rich mouthfeel and smooth, clean finish.



ABOUT CANDICE KUMAI

Candice Kumai is an internationally-renowned wellness writer, chef & content creator, described by ELLE magazine as "The Golden Girl of the Wellness World."

Candice sits on The Well+Good Council and was recently named one of Arianna Huffington's "Top 20 New Role Models in 2017."

Born and raised in California to a Japanese mother and a Polish-American father, in Carlsbad CA, Candice grew up in a mixed culture home – celebrating Japanese traditions & cuisine from a young age, and honing a cosmopolitan perspective that continues to inspire her work today.

Candice is a classically trained chef, former line cook, former tv host, former-model-turned wellness journalist, & five-time, best-selling author of Clean Green Eats, Clean Green Drinks, Pretty Delicious, Cook Yourself Sexy, and Cook Yourself Thin.



THE ART OF BRUNCH

Belvedere Vodka is defining "The Art of Brunch" with chef and wellness guru, Candice Kumai, through its newly created brunch recipes featuring natural ingredients.



TOASTED ALMOND STICKY BUNS

(Makes 12)

STARTER



INGREDIENTS

1 1/2 CUP SLICED ALMONDS	1/2 TSP SEA SALT
1 PACKAGE ACTIVE DRY YEAST	3 1/4 CUP SIFTED FLOUR (+ extra for kneading)
1 TSP SUGAR	1 TBSP UNSALTED BUTTER AT ROOM TEMP
1/4 CUP WARM WATER	1/2 CUP PACKED LIGHT BROWN SUGAR
1 CUP UNSWEETENED ALMOND MILK AT ROOM TEMP	1 TSP GROUND CINNAMON
3 TBSP HONEY (or maple syrup)	1 TSP FRESHLY GRATED NUTMEG

DIRECTIONS

Heat the oven to 350 degrees. Place 1 cup of the almonds on a rimmed baking sheet and toast them in the oven until they're golden brown, 4 to 6 minutes. Transfer the almonds to a large plate and set aside to cool. Whisk the yeast, sugar, and 1/4 cup of water together in a small bowl. Cover the bowl with plastic wrap and set aside for 5 minutes.

Whisk the almond milk, 3 tbsps of the honey, and salt together in a large bowl. Add 1 cup of flour and whisk until smooth. Pour in the yeast mixture then stir in the remaining flour, mixing with a wooden spoon. Once the dough gets too difficult to mix with the spoon, use your hands to gently knead it until it comes together to make a ball. Transfer the dough to a floured work surface and continue to knead it until the dough is completely smooth, about 6 minutes. Grease a large, clean bowl with the 1/2 tbsp of softened butter. Place the dough ball in the bowl, turn over to coat in butter, and cover the bowl with a warm, damp towel (I like to wet a kitchen towel, wring it out, and microwave it for 45 seconds). Let the dough rise in a warm, draft-free spot until it has doubled, about 40 minutes.

Coat a 10-inch round cake pan with nonstick cooking spray and set aside. Turn the dough out onto a floured work surface and roll it into a 12-inch by 13-inch rectangle about 1/4-inch thick. Mix the toasted almonds, brown sugar, cinnamon, and nutmeg together in a small bowl. Brush the dough with the melted butter and sprinkle evenly with a thin layer of the almond-spice mixture. Slice the dough into 12 1-inch wide strips. Starting at the end closest to you, roll the strip from bottom to top, forming a tight roll. Place the bun spiral side up in the prepared pan and repeat with the remaining dough strips. Cover with a warm, damp towel and set aside until they've increased in size slightly, about 20 minutes. Finish the tops of the buns with the remaining 1/4 cup of brown sugar, the remaining 1/4 cup of honey, and remaining 1/2 cup of almonds. Bake until golden brown, 20 to 25 minutes. Remove the pan from the oven and set aside for 5 minutes. Serve warm.

THE BELVEDERE BRUNCH BLISS

*Paired with Candice's
Toasted Almond Sticky Buns*

INGREDIENTS

1.5 OZ BELVEDERE VODKA
.75 OZ LIME JUICE
.5 OZ HONEY
1 DASH ANGOSTURA BITTERS
2 OZ KOMBUCHA
LIME WHEEL

A unique combination of sweet and tart flavors featuring Belvedere Vodka, fresh lime juice, honey, a dash of bitters, and served with a chilled kombucha garnish.

DIRECTIONS

Place all ingredients in a shaker except the Kombucha and shake with ice. Strain into a coupe glass and top off with ice cold Kombucha.

Garnish with a lime wheel.



SUN-DRIED TOMATO & MUSHROOM FRITTATA *(Serves 6-8)*

MAIN

INGREDIENTS

1 CUP THINLY SLICED CREMINI MUSHROOMS
1 LEEK
2 GARLIC CLOVES *(finely minced)*
3/4 CUP SUN-DRIED TOMATOES *(dry-packed)*
8 EGGS, BEATEN 1 TEASPOON SEA SALT
1/8 TEASPOON BLACK PEPPER
1 TABLESPOON FINELY GRATED GRUYERE
2 TABLESPOONS JULIENNE FRESH BASIL *(optional)*

DIRECTIONS

Preheat the oven to 350 degrees. Lightly grease a round 9-inch or 10-inch pie plate with nonstick cooking spray.

Heat the oil in a small sauté pan over medium-low heat. Add the mushrooms and leek (white and light green part only, cut lengthwise, rinsed, and thinly sliced in half-moons) to the pan and sauté until just softened, about 8 minutes. Add the garlic and cook until fragrant, about 2 more minutes. Reduce the heat to low and cook until soft and the moisture has evaporated.

Place the sautéed vegetables in the pie plate, along with the sun-dried tomatoes. Allow the mixture to cool for about 3 minutes.

In a medium bowl, whisk together the eggs, salt, and pepper. Gently pour the egg mixture over the leek, mushrooms, and tomatoes.

Place the pie plate on the middle rack of the oven and bake for 35 minutes.

Remove the frittata from the oven and cool just ever so slightly. Divide into 6 to 8 servings. Top each with the Gruyere and the fresh basil if desired and serve immediately.

THE BELVEDERE RUBIN

Paired with Candice's Sundried Tomato and Mushroom Frittata

INGREDIENTS

.75 OZ BELVEDERE VODKA
.75 OZ DOLIN BLANC VERMOUTH *(not sweet Vermouth)*
.75 OZ ORANGE JUICE
1 OZ GREEN TEA
1 OZ PREMIUM TONIC
SLICE OF GRAPEFRUIT

A crisp and fruity combination of Belvedere Vodka, grapefruit & orange juices, a hint of green tea, vermouth and tonic water leads to this light and refreshing summer drink.

DIRECTIONS

Add all ingredients to a spritz glass and fill with ice. Stir to combine.

Garnish with 1 slice of grapefruit.



MISO CHOCOLATE CHIP COOKIES

(Makes 16-20)

DESSERT



INGREDIENTS

1/3 CUP ORGANIC SUGAR
1/2 CUP UNREFINED COCONUT OIL, MELTED
1 TSP ORGANIC VANILLA EXTRACT
1/2 CUP ORGANIC RED OR WHITE MISO PASTE
(reduced-sodium miso is best)
2 LARGE EGGS
2 CUP GLUTEN-FREE FLOUR
1/2 TSP BAKING SODA
1 CUP DARK CHOCOLATE CHIPS

DIRECTIONS

In a medium bowl, whisk the sugar and coconut oil well to combine. Add the vanilla and miso paste and whisk well. Add the eggs and whisk gently to combine. In a separate bowl, mix the flour and baking powder together.

Combine the wet and dry ingredients. Fold in the chocolate chips.

Using a small ice cream scoop, scoop the cookies onto the prepared baking sheet, spacing them slightly apart. Transfer to a wire rack to cool slightly. Store the cookies in an airtight container for up to 1 week.

THE BELVEDERE MORNING TWIST

*Paired with Candice's
Miso Chocolate Chip Cookies*

INGREDIENTS

1.5 OZ BELVEDERE VODKA
.75 OZ LEMON JUICE
.75 OZ HONEY SYRUP
1 OZ MATCHA TEA
GINGER BEER
DRIED ROSES

A bold and energizing combination of Belvedere Vodka, matcha tea, lemon juice and ginger beer.

DIRECTIONS

Shake all ingredients but the ginger beer together. Strain and top with ginger beer.

Garnish with dried roses.



MISO AVOCADO TOAST

(Serves 2)

STARTER



INGREDIENTS

2 SLICES OF YOUR FAVORITE BREAD
4 TSP ORGANIC MISO PASTE (*red or white*)
1 RIPE AVOCADO, HALVED, PITTED, THINLY SLICED
CHILI FLAKES
PINCH OF TÔGARASHI
PINCH OF GOMASHIO
EXTRA VIRGIN OLIVE OIL
MALDON SEA SALT
TABASCO OR SRIRACHA SAUCE (*optional*)

DIRECTIONS

Toast up your favorite bread or flatbread. Spread the miso paste on the toast. Add a few ripe avocado slices, (mash with a fork, if desired).

Sprinkle with chili flakes, togarashi, gomashio, extra virgin olive oil and Maldon sea salt. For some extra heat, add tabasco or sriracha sauce.

THE BELVEDERE POLSKA MARY

*Paired with Candice's
Miso Avocado Toast*

INGREDIENTS

1.5 OZ BELVEDERE VODKA
.75 OZ TOMATO JUICE
.75 OZ PASSATA
.75 OZ BEET ROOT JUICE (*optional*)
.5 OZ LEMON JUICE
.5 OZ WORCESTERSHIRE
2 DASHES HOT SAUCE
3 DASHES CELERY SALT
LEMON WEDGE

A refreshing take on the classic Bloody Mary, drawing influence from traditional Polish Beetroot soup. A savoury mix of Belvedere Vodka, tomato juice, beetroot and spices.

DIRECTIONS

Add all ingredients to a highball glass and fill with ice. Stir to combine.

Garnish with 1 lemon wedge.



SWEET POTATO PANCAKES

(Makes 12)

MAIN



INGREDIENTS

1 1/2 CUP SWEET POTATO PUREE
(or pumpkin puree if you'd like)
3 TBSP ORGANIC SUGAR
3 LARGE EGGS
1 CUP UNSWEETENED ALMOND MILK
2 CUP ALL-PURPOSE FLOUR (*gluten-free flour works, too*)
2 TSP ALUMINUM-FREE BAKING POWDER
1 1/2 TSP GROUND CINNAMON
1/2 TSP SEA SALT
COCONUT OIL COOKING SPRAY
PURE MAPLE SYRUP

DIRECTIONS

In a medium bowl, whisk together the sweet potato puree, sugar, eggs, and almond milk. In a separate bowl, mix the flour, baking powder, cinnamon and salt. Slowly mix the wet ingredients into the dry ingredients. The batter will be thick.

Preheat a large nonstick skillet over medium heat. Coat the pan with nonstick cooking spray. Using 1/2 cup of batter per pancake, cook until the bottom is golden brown, about 2 minutes. Flip and cook the other side until golden brown, about 2 more minutes.

THE BELVEDERE SPICE OF LIFE

*Paired with Candice's
Sweet Potato Pancakes*

INGREDIENTS

1.5 OZ BELVEDERE VODKA
5 OZ CARROT JUICE
.75 OZ LEMON JUICE
HALF BAR SPOON OF GRATED OR
GINGER SYRUP
.5 BAR SPOON OF MISO OR DASHI
POWDER
.25 OZ HONEY SYRUP
DASH OF CHILI FLAKES
CARROT LEAVES

A savory cocktail that pairs well with a sweet brunch dish made with Belvedere Vodka, fresh squeezed carrot and lemon juice, ginger syrup, a touch of miso powder, and garnished with a dash of chili flakes.

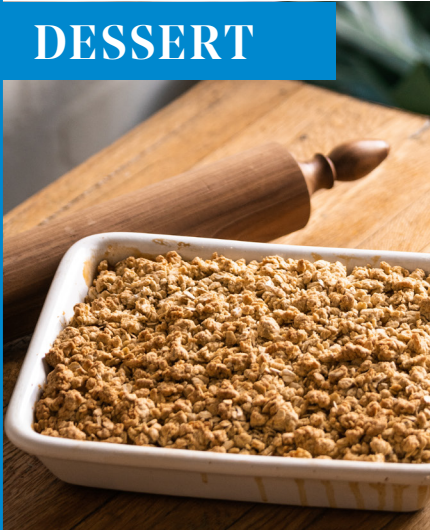
DIRECTIONS

Place all ingredients in a shaker and shake with two ice cubes. Strain over fresh ice in a collins glass. Garnish with a dash of chili flakes and carrot leaves.



FRESH PEACH GINGER COBBLER
(Serves 6-8)

DESSERT



INGREDIENTS

- PEACH FILLING:**

 - 1/4 CUP GRANULATED SUGAR
 - 1/4 TSP GROUND CINNAMON
 - 1/4 TSP GROUND NUTMEG
 - 5-6 CUP FRESH OR FROZEN SLICED PEACHES (thawed, peeled, pitted, softened)
 - 2 TBSP LEMON JUICE
 - 2 TBSP BELVEDERE VODKA
- OAT TOPPING:**

 - 1/2 CUP ALL-PURPOSE FLOUR
 - 1/2 TSP BAKING SODA
 - 1/2 TSP ALUMINUM-FREE BAKING POWDER
 - 1/4 TSP SEA SALT
 - 2 TBSP BUTTER, SOFTENED
 - 1/4- 1/2 CUP BROWN SUGAR
 - 1 EGG
 - 1 TSP VANILLA EXTRACT
 - 1/4 CUP WATER
 - 1 1/2 CUP ORGANIC ROLLED OATS

DIRECTIONS

To Make the Filling: In a large saucepan, combine the sugar, cinnamon, and nutmeg. Stir in the peaches lemon juice, and Belvedere tossing until the peaches are evenly coated. Cook the peach filling over medium heat, stirring constantly, until the mixture begins to thicken. Pour the peach filling into an un-greased 8-inch x 8-inch baking dish.

To Make the Topping: Preheat the oven to 350°F. In a medium mixing bowl, whisk together the flour, baking soda, baking powder, and sea salt. In an additional medium mixing bowl, blend the butter, brown sugar, egg, and vanilla. Add the water and whisk well, until fluffy and the color lightens. Stir the flour mixture into the creamed mixture until no flour is visible. Stir in the oats until just incorporated. Using a large spoon, drop the oat crumble mix onto the peach mixture. Bake for 30 to 40 minutes, or until the topping is golden brown.

THE BELVEDERE
POMME HIGHBALL

Paired with Candice's
Fresh Peach Ginger Cobbler

INGREDIENTS

- 1.5 OZ BELVEDERE VODKA
- 2 OZ PRESSED APPLE JUICE
- .5 OZ LEMON JUICE
- .25 OZ SIMPLE SYRUP
- SODA WATER
- 2 TURMERIC-DUSTED CUCUMBER SLICES

A light and refreshing Belvedere Vodka highball cocktail, with undertones of fresh citrus and apples.

DIRECTIONS

Add all ingredients top highball glass and fill with ice. Stir to combine. Top with soda water.

Garnish with 2 turmeric-dusted cucumber slices.



SHOPPING LIST | MENU 1

TOASTED ALMOND
STICKY BUNS

- ☐ SLICED ALMONDS
- ☐ ACTIVE DRY YEAST
- ☐ SUGAR
- ☐ UNSWEETENED ALMOND MILK
- ☐ HONEY (or maple syrup!)
- ☐ SEA SALT
- ☐ FLOUR
- ☐ UNSALTED BUTTER
- ☐ BROWN SUGAR
- ☐ GROUND CINNAMON
- ☐ GRATED NUTMEG

BELVEDERE
BRUNCH BLISS

- ☐ BELVEDERE VODKA
- ☐ LIME JUICE
- ☐ HONEY
- ☐ ANGOSTURA BITTERS
- ☐ KOMBUCHA
- ☐ LIME

SUNDRIED TOMATO +
MUSHROOM FRITTATA

- ☐ CREMINI MUSHROOMS
- ☐ LEEK
- ☐ GARLIC
- ☐ SUN-DRIED TOMATOES
- ☐ EGGS
- ☐ SEA SALT
- ☐ BLACK PEPPER
- ☐ GRATED GRUYERE
- ☐ FRESH BASIL (optional)

BELVEDERE
RUBIN COCKTAIL

- ☐ BELVEDERE VODKA
- ☐ DOLIN BLANC VERMOUTH
- ☐ ORANGE JUICE
- ☐ GREEN TEA
- ☐ PREMIUM TONIC
- ☐ GRAPEFRUIT

MISO CHOCOLATE
CHIP COOKIES

- ☐ ORGANIC SUGAR
- ☐ UNREFINED COCONUT OIL
- ☐ ORGANIC VANILLA EXTRACT
- ☐ ORGANIC RED OR WHITE MISO PASTE
- ☐ EGGS
- ☐ GLUTEN-FREE FLOUR
- ☐ BAKING SODA
- ☐ DARK CHOCOLATE CHIPS

THE BELVEDERE
MORNING TWIST

- ☐ BELVEDERE VODKA
- ☐ LEMON JUICE
- ☐ HONEY SYRUP
- ☐ MATCHA TEA
- ☐ GINGER BEER
- ☐ DRIED ROSES



SHOPPING LIST | MENU 2

MISO AVOCADO TOAST

- ☐ YOUR FAVORITE BREAD
- ☐ ORGANIC (RED OR WHITE) MISO PASTE
- ☐ AVOCADO
- ☐ CHILI FLAKES
- ☐ TÔGARASHI
- ☐ GOMASHIO
- ☐ EXTRA VIRGIN OLIVE OIL
- ☐ MALDON SEA SALT
- ☐ TABASCO OR SRIRACHA SAUCE (*optional*)

BELVEDERE POLSKA MARY

- ☐ BELVEDERE VODKA
- ☐ TOMATO JUICE
- ☐ PASSATA
- ☐ BEET ROOT JUICE (*optional*)
- ☐ LEMON JUICE
- ☐ WORCESTERSHIRE SAUCE
- ☐ HOT SAUCE
- ☐ CELERY SALT
- ☐ LEMON

SWEET POTATO PANCAKES

- ☐ SWEET POTATO PUREE
- ☐ ORGANIC SUGAR
- ☐ EGGS
- ☐ UNSWEETENED ALMOND MILK
- ☐ FLOUR
- ☐ ALUMINUM-FREE BAKING POWDER
- ☐ GROUND CINNAMON
- ☐ SEA SALT
- ☐ COCONUT OIL COOKING SPRAY
- ☐ PURE MAPLE SYRUP

THE BELVEDERE SPICE OF LIFE

- ☐ BELVEDERE VODKA
- ☐ CARROT JUICE
- ☐ LEMON JUICE
- ☐ GRATED GINGER OR GINGER SYRUP
- ☐ MISO OR DASHI POWDER
- ☐ HONEY SYRUP
- ☐ CHILI FLAKES
- ☐ CARROT LEAVES

FRESH PEACH GINGER COBBLER

- ☐ GRANULATED SUGAR
- ☐ GROUND CINNAMON
- ☐ GROUND NUTMEG
- ☐ FRESH OR FROZEN PEACHES
- ☐ LEMON JUICE
- ☐ BELVEDERE VODKA
- ☐ FLOUR
- ☐ BAKING SODA
- ☐ ALUMINUM-FREE BAKING POWDER
- ☐ SEA SALT
- ☐ BUTTER
- ☐ BROWN SUGAR
- ☐ EGG
- ☐ VANILLA EXTRACT
- ☐ ORGANIC ROLLED OATS

THE BELVEDERE POMME HIGHBALL

- ☐ BELVEDERE VODKA
- ☐ PRESSED APPLE JUICE
- ☐ LEMON JUICE
- ☐ SIMPLE SYRUP
- ☐ SODA WATER
- ☐ TURMERIC
- ☐ CUCUMBER

CHAT WITH CANDICE



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OR SEARCH "BELVEDERE VODKA" ON MESSENGER

Belvedere Vodka is a quality choice. Drinking responsibly is too.
Belvedere Vodka 40% ALC./VOL. (80 PROOF) 100% neutral spirits distilled from rye grain.
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