

JAAN

Recipes • Ideas • Creations



JAAN

JAAN - a Hindi word meaning love or life - is the brand name that represents a new paradigm in alcoholic beverages.

By combining exotic old world ingredients with new world flavours. The result is an infusion of global flavours, tastes and cultures.

Thoughtfully crafted and lovingly made in small batches, Jaan products are made using only the finest, all natural ingredients.

Jaan drinks are unique, exotic and adventuresome for an unforgettable taste experience, unlike anything else in the world.

Incredibly versatile, Jaan can be enjoyed in countless ways – straight, on the rocks, in a mixed drink and even in desserts! Sharing Jaan with family and friends epitomizes love, respect and friendship.



JAAN



Paan Liqueur



Intriguing and exotic aromas and flavours of sweet Indian spices infused with maple, vanilla and citrus.



Ginger Liqueur



Exquisite blend of ginger, ginseng and exotic spices sweetened with a touch Canadian maple syrup.



Spiced Vodka



Delicately balanced flavours of exotic spices, lemongrass and ginseng infused into our incredibly smooth 5X distilled vodka.



Paan Liqueur on the Rocks



Jaan Koffee Crisp



Add 2-3 ice cubes in Shaker.
Add equal parts of Jaan Paan
Liqueur, Frangelico, Crème
de Cacao, Chocolate
Liqueur. Top with cream
liqueur



Ginger Jaan



Equal parts of Jaan Paan Liqueur and Ginger Beer, served over ice. Garnish with sprig of rosemary, lime and blueberry.



Jaan Mojito

Muddle fresh lime and mint. Add agave syrup, ice, Jaan Paan Liqueur and top it with club soda. Garnish with cherry (optional).



Jaan Margarita

Lime juice, Jaan Paan Liqueur,
reposado tequila. Rim glass with
kosher salt and garnish with a wedge
of lime.





Jaan Iced Tea

Combine Jaan Paan Liqueur,
sweet iced tea, ice and slice
of lemon. Garnish with
sprig of fresh mint.



Jaan Chata

Add chilled horchata to martini glass. In a shaker add Jaan Paan Liqueur and ice. Shake and pour on top of chilled horchata. Garnish with lemon peel and blueberry.





Jaan Ginger Liqueur

Chilled Jaan Ginger Liqueur,
garnished with cherries



Vodka Jaan Spritzer

Jaan Spiced Vodka and
club soda on ice. Garnish
with slice of Asian pear.



Jaan & Cola

Jaan Paan Liqueur,
cola. Serve o the
rocks.



Jaan Pina Colada

In a blender, add Jaan Paan Liqueur, Jaan Ginger Liqueur, pineapple juice and coconut cream. Blend thoroughly, strain and pour into glass. Garnish with wedge of pineapple.



Dr. Jaan



Jaan Paan Liqueur, Dr.
Pepper. Serve on the rocks.



Jaan Old Fashioned

On the rocks, add equal parts of blended Scotch whiskey and Jaan Paan Liqueur with a couple of dashes of cherry bitters (optional). Garnish with Orange rind.





Jaan Chai Latte

Add Jaan Paan Liqueur to
masala chai latte. Serve hot
in cup





Jaan Gelato

Combine milk and cream in sauce pan and warm over medium heat. In a large bowl, beat egg yolks and sugar until frothy, then strain through a fine strainer. Pour warm milk into egg yolk mixture, whisking constantly. Return mixture to saucepan and heat. Strain mixture and add Jaan Paan Liqueur. Chill for several hours. Pour mixture into ice cream maker. Freeze gelato. When ready, serve with cookie.





Jaan Tiramisu

Using your favourite
Tiramisu recipe,
substitute with $\frac{1}{2}$ the
suggested coffee and
the other $\frac{1}{2}$ with Jaan
Paan Liqueur.
Garnish with
Ladyfingers and
Strawberry



Drunken Gulab Jamun

Soak Gulab Jamun in
Jaan Paan Liqueur and
serve in Martini glass
with Jaan Paan Liqueur.
Garnish with rosemary
(optional)



Jaan Whipping Cream & Jaan Butter

Add Jaan Paan Liqueur to Whipping Cream. Whisk until it turns into Jaan Whipped Cream. Continue whipping until it turns into Jaan Butter. Using cheese cloth, separate Jaan Butter from Jaan Butter Milk.

Substitute Jaan whipped cream for regular whipped cream. Use Jaan Butter on toast, pancakes, chapatti or even grilled cheese sandwich!



Jaan Grilled Chicken

Marinate 4-8 hours or overnight, boneless, skinless chicken thighs in Jaan Paan Liqueur, lemon zest, crushed garlic and finely chopped Thai chilli peppers (optional). Grill chicken on grill and baste with marinade.

