



This week's guests on *Spirits of Whisk(e)y* are Brendan McCarron and David Blackmore of The Glenmorangie Company, producers of several globally-revered Scotch whiskies, including Glenmorangie and Ardbeg. Listen as the iconic brand's Head of Maturing Whisky Stocks and Global Master Ambassador, discuss A Tale of Cake, Glenmorangie's newest limited-release bottling, finished in Hungarian Tokaj dessert-wine casks, plus Signet, one of the distillery's more celebrated—and rarer—expressions. Finally, hear Chef Louise Leonard discuss pairing A Tale of Cake with...wait for it...cake! That's right, and specifically, an Old-Fashioned Butter Cake. Yum!!!

### Glenmorangie captures the joy of cake in a whisky

--- CakeTails by pastry chef Dominique Ansel bring its indulgent taste alive in cake form --- Glenmorangie celebrates the joy of a cake moment in a sweet and indulgent single malt Scotch whisky. Inspired by favourite memories of baking, birthdays and more, Glenmorangie A Tale of Cake celebrates all that is good about cake. And so delicious is this limited edition whisky's flavours of honey, white chocolate and fruit, that award-winning pastry chef Dominique Ansel has dreamt up a cake and cocktail pairing – a “CakeTail” – in its honour.

Glenmorangie A Tale of Cake began when Dr Bill Lumsden, Glenmorangie's Director of Whisky Creation, found himself musing over how some of his most joyful memories involved cake – from baking with his granny, to the pineapple upside down cake his daughter made him for his birthday. Dreaming of encapsulating cake's magic in a single malt whisky, he experimented by finishing Glenmorangie in Tokaji dessert wine casks. Skilfully layering their sweet, honeyed notes with Glenmorangie's smooth, fruity character, Dr Bill created Glenmorangie A Tale of Cake.

Of course, this single malt tastes particularly delicious alongside real cake, which is why Glenmorangie has paired up with Dominique Ansel. Like Dr Bill, the pastry chef hailed as “the Willy Wonka of New York”, has a passion for exploring new tastes (take for example his world-famous Cronut® – a donut-croissant hybrid). Imagining how he could bring cake and whisky together, he created a unique twist on a pineapple boat cake inspired by Glenmorangie A Tale of Cake. Paired with a pineapple Old Fashioned cocktail by expert mixologist Jeremy Le Blanche,



it makes a deliciously indulgent CakeTail. What is more, Dominique and Jeremy have also invented CakeTail pairings to celebrate three of Glenmorangie's most-loved whiskies: The Original, The Lasanta and The Quinta Ruban.

Glenmorangie's CakeTail pairings will be available to a lucky few from his bakery in New York. But to make sure everyone can indulge, Dominique and Jeremy will also share versions that are easy to recreate at home, in a series of short films released on Glenmorangie's social channels. Dr Bill said: "Like so many of us, some of my favourite memories come from cake, whether it be helping my granny in her kitchen, or the pineapple birthday cake my daughter surprised me with one year. By finishing whisky in Tokaji wine casks, I've captured the joy of those indulgent cake moments in Glenmorangie A Tale of Cake. The liquid is a rich copper, but the taste is pure technicolour, luscious, sweet and complex with multi-layered bursts of honey, white chocolate and fruits with a hint of mint. As you might expect, it tastes incredible when enjoyed with actual cake, so it's fantastic to see Dominique bring it to life in his CakeTails."

Dominique said: "When I first tried Glenmorangie, it opened my senses to this amazing world of colour, texture, taste, and aroma—it's a new adventure each time. I never guessed I could enjoy whisky this much, but there is a friendliness to the way Glenmorangie tastes. Baking and whisky making are different worlds but they have a lot in common. If you stir Dr Bill's passion for single malt with my love for cake, you get the best of both our worlds!"

*Brendan McCarron*



*David Blackmore*





### Words from Weezy: Glenmorangie A Tale of Cake

Guess what, I'm going out on a limb and suggesting you pair this whiskey with, wait for it... cake! And specifically an Old-Fashioned Butter Cake. It is a simple bundt cake of very basic ingredients, but a glaze made with A Tale of Cake that is poured onto the cake when it's still warm from the oven, sets an entirely different tone for this granny classic. And of course, double down and enjoy the cake with a nip of the whiskey in your coffee for an ultimate afternoon pick-me-up!



*Reference links for Whiskey Chronicles:*

<https://en.wikipedia.org/wiki/Tokaji>

[http://www.royal-tokaji.com/true\\_heritage.php](http://www.royal-tokaji.com/true_heritage.php)

<https://tastehungary.com/journal/tokaji-aszu-the-story-of-the-worlds-oldest-sweet-wine/>