

layer upon layer of fascinating sweetness

Aromatic blood oranges, hints of apricots spiced with cinnamon and cloves – unique flavor layers unfold with a velvety smooth finish. Its deep richness makes it a delight to sip over ice. Perfect as a distinctive accent in cocktails where its intensity stands up well to other spirits and flavors.

pür·likör spice, blood orange liqueur

- 25% alc. /vol. (50 proof)
- product of Germany
- no artificial aromas, coloring, additives
- trend flavor

bottles

- 375ml retail edition
- 750ml bar edition
- cases of 6
- slim bottle design for limited shelf space
- bottle is easy to handle during busy bar hours

• Mix with gin • rum • red wine • black tea • pisco • brandy • whisky • tequila •

pür bliss by Pipi Ray Diamond

- 1 oz pür·likör spice, blood orange liqueur
- 1 oz light rum
- 1 oz orange juice
- 1 oz pineapple juice
- ½ oz simple syrup

Pour all ingredients into a mixing glass, add ice, and shake with a Boston Shaker or stir with a spoon to get it cold. Strain into a rocks glass filled with ice. Garnish with a slice of orange. Extra credit if you use blood orange for the juice and garnish.

Note: Make your own simple syrup by dissolving granulated sugar into water using a 1:1 ratio.

