

*pure pleasure*

# pür•likör *williams*

This fragrant and richly fruited liqueur captures the essence of the capricious williams pear. At its heart is an exquisite eau-de-vie distilled from the finest heirloom fruit found around Lake Constance, in the foothills of the northern alps, the birth place of fruit brandy distillation.

Balanced, refined, uncompromised – its subtle sweetness is light on the palate and emphasizes the genuine pear flavor.

Experience the finesse of the williams pear by mixing it with pisco, cachaca, vodka, tequila or white rum. For an effortlessly elegant champagne cocktail, add **pür•likör - williams, pear liqueur** as a top layer.

## *pear williams sour* by Jen Ackrill, Rye, San Francisco

- 1oz Macchu Pisco
- 1oz **pür•likör williams, pear liqueur**
- ¾ oz lemon juice
- ½ oz simple syrup
- egg white

Shake vigorously and strain into a coupe and sprinkle with cinnamon.

photo by Valentina Vitols

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