

pür•likör *blossom*

Authentic elderflower flavor

The flavor of this classic elderflower liqueur has evolved out of a refinement process that dates back centuries. German folk legends tell of the elderflower's magical powers and the liqueur's historical origin as a medicinal elixir distilled in German abbeys. Nothing short of hypnotic, this liqueur entrances with its suede like texture and seductive blossom aroma. Its subtle sweetness accentuates the floral intensity of this enchanting favorite.

True to traditional artisanal methods, only the finest and freshest blossoms are used for producing **pür•likör blossom**, elderflower liqueur. Let its versatility inspire you to create magic cocktails.



nob hill sour

by Deric Brown

- 2 oz pisco
- 1 oz lime juice
- ¾ oz **pür•likör blossom**, elderflower liqueur
- ¾ oz jalapeno simple syrup
- egg white
- bitters

Shake vigorously, strain into a coupe and garnish with lime zest and bitters.

no 5

by Evan Martin

- 1 ½ oz rum
- ¾ oz **pür•likör blossom**, elderflower liqueur
- 1 oz grapefruit juice
- ½ oz lime juice
- 2 dashes peach bitters

Shake over cubed ice and strain into a chilled cocktail glass. Garnish with a grapefruit twist.

indian summer

by Erik Adkins

- 1 ½ oz gin
- 1 oz **pür•likör blossom**, elderflower liqueur
- 1 ½ oz fresh organic grapefruit juice
- ½ oz fresh organic lemon juice

Light shake, strain over fresh ice into a highball glass and garnish with a grapefruit twist.



alpina

by Pete Gowdy

- ½ oz **pür•likör blossom**, elderflower liqueur
- ¼ oz fresh squeezed lemon juice
- 2 dashes peach bitters
- sparkling wine

Pour lemon juice and peach bitters in a champagne flute, fill with sparkling wine and top with the elderflower liqueur.