

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 bourbon, 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

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

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

pear caipirinha

by Andrew Bohrer

- 1 oz pür•likör williams, pear liqueur
- ½ oz cachaca
- ½ lime
- crushed ice

In a mixing glass, muddle lime with cachaca then add pear liqueur and crushed ice. Shake and pour all contents into a rocks glass. Add a pinch of cinnamon for a slightly spicier note.

The pür•likör williams, pear liqueur version of Brazil's national drink. Perfect for summer sipping, and with the addition of a pinch of cinnamon, it tastes like autumn in a glass.

pear fizz

- sugar cube
- 2-3 dashes (chocolate) bitters
- sparkling wine
- 2 oz pür•likör williams, pear liqueur

Soak sugar cube with bitters of your choice and place in the bottom of a champagne glass. Add sparkling wine, top with pear liqueur. This is to avoid that the liqueur settles at the bottom.



piir julep

by Erik Chapman

- 1 oz pür•likör williams, pear liqueur
- 1 ½ oz bourbon
- 8-10 mint leaves
- ¼ oz simple syrup
- crushed ice

Gently bruise mint leaves and simple syrup in an old fashioned glass. Add liqueur and bourbon. Mix gently with spoon. Add crushed ice till the glass is full, and garnish with a mint sprig.