

A tall, slender glass bottle of pür.likör spice blood orange liqueur stands against a rustic stone wall. The bottle has a gold-colored cap and a white label with red and black text. The liquid inside is a deep, dark red. The stone wall is composed of various shades of grey and brown stones.

pür.likör spice

blood orange liqueur

*Layer upon layer of fascinating
sweetness*

Aromatic blood oranges, hints
of apricots spiced with cinnam-
on 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.

pür.likör
spice

blood orange liqueur
produced in germany
375ml 25% alc./vol.

please, drink responsibly

roman holiday

by Andrew Bohrer

750ml **pür•likör spice**, blood orange liqueur

750ml earl grey tea

750ml orange juice

750ml blood orange juice

750ml cabernet sauvignon

750ml tuaca

Chill all ingredients over night, mix in a punch bowl with large pieces of ice and garnish with orange wheels and sage leaves.

Punch is still the perfect party drink. Mix it ahead of time – this recipe will impress your guests.

a perfect pür negroni

by Paul Birman

1 oz **pür•likör spice**, blood orange liqueur

1 oz gin

½ oz sweet vermouth

½ oz dry vermouth

Stir with ice and strain into a chilled old fashioned glass 3/4 filled with ice cubes. Add a splash of soda water if desired. Garnish with orange peel.

There could be something to saying 'I'd like a perfect pür•negroni, please.'

glühwein

½ cup of bold red wine (zinfandel or syrah)

1 oz **pür•likör spice**, blood orange liqueur

1 star anise

1 tsp honey

Simmer – do not bring to a boil – red wine with star anise, add honey, pour in a cup and top with **pür•likör spice**, blood orange liqueur. Serve as a punch on chilly evenings: use one bottle of red wine and multiply other ingredients by 6.

Hot drinks are very popular in Germany and now they are de rigueur at America's best bars as well. The aromatic qualities of the ingredients are magnified by the temperature of the drink.

blood orange sour

by Kim Rosselle

1 ½ oz pisco

1 oz **pür•likör spice**, blood orange liqueur

¾ oz lemon juice

½ oz honey

½ oz egg whites

orange twist garnish

Shake all ingredients vigorously without ice for a few seconds. Then open the cocktail shaker, add ice and shake vigorously again.

Double strain the ingredients into a coupe and garnish with the orange twist.

Pisco is a grape brandy from Peru and works great with all pür•likör liqueurs.

