DISCOVER A GREAT TASTING SEASON AHEAD With

AMBAY WHISHEY

ප BEARA BITTERS



to Create The Perfect Winter Cocktail Libation

THE HAUNTED LAMBAY

Ingredients:

- 50ml Lambay Small Batch Blend

- 2 Dashes of Beara Orange Bitter

- 25ml Lime Juice

- 25ml Passion Fruit Puree

- 35ml Pineapple Juice

- 10ml Banana Syrup

- Grenadine

Method: Shake all ingredients with ice, strain into a glass with cubed ice and pour 10ml Grenadine over the top. Top off with crushed ice.

SALTY ESPRESSO & TONIC

Ingredients:

- 75ml Fresh Chilled Espresso
- 20ml Salted Caramel Syrup
- 40ml Lambay Small Batch Blend
- 10ml Amaretto
- Sprinkle of Sea Salt
- Tonic Water

Method: Shake all ingredients (except tonic water) with ice in a shaker and strain into hi-ball with cubed ice. Slowly top up with tonic creating a layered effect.

Garnish: Three Coffee Beans



Discover more great tasting recipes on our website: www.lambaywhiskey.com

LAMBAY AUTUMN SOUR

Ingredients:

- 50ml Lambay Small Batch Blend
- 2 Dashes of Beara Aromatic Bitters
- 2 Dashes of Beara Orange Bitters
- 25ml Lemon juice
- 25ml Egg white
- 25ml Orange Syrup
- 10ml Maple Syrup



Method: Dry shake all the ingredients, add ice & shake again. Strain into a glass with cubed ice.

Garnish: Slice of dehydrated orange & freshly gated rind of blood orange.



PUFFIN YOUR PEAR CHEST

Ingredients:

- 35ml Lambay Irish Malt
- 1 Dash of Aromatic Beara Bitters
- 2 Dashes of Smoked Pear Beara Bitters
- 15ml Camus Cognac VSOP (or brandy)
- 10ml Fine Port
- 10ml Sugar Syrup
- Pinch of Coarse Sea Salt



Method: In a stirring glass add two scoops of whole ice cubes, add all the ingredients as above & stir for approx. 2 mins. Strain into a martini or coupe glass.

Garnish: Immerse a slice of dehydrated pear into the glass & recommended serve is in a smoked glass cloche with hickory wood chips.

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