

HEIMAT

BLACK CURRANT LIQUEUR



Black Currants were illegal to grow in the United States for almost 100 years. Because of this, they remain somewhat elusive. Heimat sources Black Currants from Walnut Grove farm in the Hudson Valley, and produces a true expression of the fruit. This liqueur is rich and dark, with whispers of vegetal notes and a slight tangy acidity.

Category: Liqueur

Area of Production: Westchester, New York

Ingredients: Neutral spirit, locally sourced black currant, organic cane sugar

Alcohol Content: 21%

Distillation: None, steeping of fruit

Aging: None

Filtration: Non-industrial filtration (some sediment occurs)

p.s. scroll for cocktail recipes...

COCKTAILS

KIR ROYALE



Ingredients:

1/2 oz Heimat Black Currant Liqueur

Your favorite champagne

Fresh raspberries

Preparation:

Pour the Heimat Black Currant Liqueur into your glass, add champagne, and drop in 2-3 raspberries

EL DIABLO

Ingredients:

1 1/2 oz Los Amantes Reposado Tequila

1/2 oz Heimat Black Currant Liqueur

1/2 oz freshly squeezed lime juice

4 oz ginger beer

Preparation:

Shake tequila, liqueur, and lime juice over ice. Pour into a glass with ice and top with ginger beer. Garnish with a lime



BLACK CURRANT MANHATTAN



Ingredients:

1 oz Casey Jones Straight Rye Whiskey

3/4 oz Silvio Carta Vermouth 'Mazzini' Rosso

1/4 oz Heimat Black Currant Liqueur

dash aromatic bitters

Preparation:

Combine ingredients in a mixing glass and stir until chilled.

Strain into a glass and garnish with a cherry

COCKTAILS

FRENCH MARTINI



Ingredients:

1/2 oz Heimat Black Currant Liqueur

2 oz Loft & Bear Vodka

1 oz pineapple juice

Preparation:

Combine all ingredients and shake over ice. Strain into a chilled martini glass

HEIMAT SOUR



Ingredients:

1 1/2 oz Ironclad Monitor Blend Bourbon

1/2 oz Heimat Black Currant Liqueur

1/2 oz freshly squeezed lemon juice

1/2 oz simple syrup

1 egg white

Preparation:

Dry shake all ingredients, then add ice and shake again.

Strain into a coupe and add a red wine float

BLACK CURRANT AVIATION



Ingredients:

2 oz Silvio Carta Gin Gillo

1/4 oz Heimat Black Currant Liqueur

1/2 oz maraschino liqueur

3/4 oz freshly squeezed lemon juice

Preparation:

Combine all ingredients and shake over ice until well-chilled.

Strain into a chilled cocktail glass