

HEIMAT

NECTARINE LIQUEUR



Nectarine was never on Ute's radar until one year, one of her partner farmers from the Hudson Valley convinced her to try it. She was blown away and here we are! This liqueur is fruity and bright on the palate with lush body, hints of apricot, and a soft, lingering finish.

Category: Liqueur

Area of Production: Westchester, New York

Ingredients: Neutral spirit, locally sourced nectarines, organic cane sugar

Alcohol Content: 19%

Distillation: None, steeping of fruit

Aging: None

Filtration: Non-industrial filtration (some sediment occurs)

p.s. scroll for cocktail recipes...

COCKTAILS

TIGERTOOTH



Ingredients:

- 1 oz Abelha Cachaça Prata
- 3/4 oz freshly squeezed lime juice
- 3/4 oz simple syrup
- 1/2 oz Heimat Nectarine Liqueur

Preparation:

Muddle blueberries then add the remaining ingredients. Shake over ice and double strain into a glass with one large ice cube

NECTARINE SOUR

Ingredients:

- 2 oz Heimat Nectarine Liqueur
- 3/4 oz freshly squeezed lemon juice
- 1/4 oz simple syrup
- 1 egg white

Preparation:

Begin with a dry shake to create a froth, then add ice and shake to chill. Pour into a low tumbler and garnish with a cherry



NECTARINE JULEP



Ingredients:

- fresh mint leaves
- 1 1/2 oz Casey Jones Black Label Bourbon
- 3/4 oz Heimat Nectarine Liqueur
- 1/4 oz simple syrup

Preparation:

Muddle mint leaves with simple syrup. Add Heimat Nectarine Liqueur and bourbon, and stir to combine over crushed ice. Garnish with a mint sprig and nectarine

COCKTAILS

NECTARINE MOJITO



Ingredients:

2 oz Heimat Nectarine Liqueur
2 oz Moko Agrum
6 mint leaves
lime wedges

Preparation:

Muddle mint and lime wedges in a glass, then add liqueur and rum, and stir over ice. Top with soda water

NECTARINI

Ingredients:

2 oz Heimat Nectarine Liqueur
1/4 oz Heimat Elderflower Liqueur
1 oz Silvio Carta Gin Gillo
1/2 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and strain into a chilled glass



BOURBINE



Ingredients:

1 1/2 oz Heimat Nectarine Liqueur
2 oz Casey Jones Black Label Bourbon
1/4 oz Ulrich vermouth rosso

Preparation:

Combine ingredients over ice and stir. Garnish with an orange twist