HEIMAT
BOSC PEAR LIQUEUR

Bosc pear traces its roots back to Europe and in the states it is one of the last fruits to be picked for the season. Fruit forward with spiced-pear on the nose, and a touch of fresh citrus. Soft and velvety on the palate with a lingering finish.

Category: Liqueur

Area of Production: Westchester, New York

Ingredients: Neurtral spirit, locally sourced Bosc pears, 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...

SOILAIR
SELECTION

C O C K T A I L S

PEAR TREE

Ingredients:

1/2 oz Heimat Bosc Pear Liqueur

1/2 oz rosemary simple syrup

1/2 oz lemon juice

1 1/2 oz 28 Mile Distilling Gin

Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with a sugar & salt rim and rosemary

THE JUICY PEAR

Ingredients:

1 oz Marolo Grappa Moscato

1/2 oz Heimat Bosc Pear Liqueur

3/4 oz pineapple gum syrup

3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and strain into a coupe. Garnish with fresh cinnamon

PEAR & EDLERFLOWER TONIC

Ingredients:

1 oz Heimat Bosc Pear Liqueur

1 oz Heimat Elderflower Liqueur

Tonic water

Preparation:

Add Heimat liqueurs to a glass and fill with ice. Top with tonic

SOILAIR
SELECTION

COCKTAILS

PEAR PUNCH

Ingredients:

3/4 oz Heimat Bosc Pear Liqueur

1 3/4 oz Silvio Moko Rum 8 yr

1/2 oz freshly squeezed lime juice

1/2 oz simple syrup

Preparation:

Combine all ingredients and shake over ice. Strain into a glass with fresh ice and top with soda water

BOSC FIZZ

Ingredients:

2 oz Heimat Bosc Pear Liqueur

2 oz Silvio Carta Gin Gillo

1 oz freshly squeezed lemon juice

Preparation:

Combine all ingredients and shake over ice. Strain into a glass with fresh ice and top with soda water

BOSC PEAR MULLED WINE

Ingredients:

8 oz Heimat Bosc Pear Liqueur

750 ml dry white wine

3 cloves

3 orange slices

2 cinnamon sticks

2 tbs honey

1 star anise

Preparation:

Bring all ingredients to a simmer and serve in a mug

SOILAIR
SELECTION