

SIMPLE

SPARKLING SEATTLE SOUTHSIDE

INGREDIENTS

- 2 oz. Mathilde Pear liqueur
- Sparkling wine – *Toso Brut recommended*

PREPARATION

Pour Mathilde Pear liqueur into a champagne flute and top with Toso Brut. Garnish with a slice of pear and mint leaf.

SIGNATURE

SEATTLE SOUTHSIDE

INGREDIENTS

- 2 oz. Mathilde Pear liqueur
- 2 oz. Citadelle gin
- 1 oz. fresh squeezed (recommended) lemon juice



PREPARATION

Fill cocktail shaker with ice and add all ingredients. Shake until well chilled and strain into a chilled cocktail glass. Garnish with a mint leaf.

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MATHILDE PEAR

Bon-Chrétien Williams pears are chosen to make Mathilde Poire. When fully ripe, this tasty pear has golden yellow skin and juicy, smooth white flesh.

In order to extract as much flavor as possible from the fruit, Mathilde Poire is made from a distillate (a distillation of pear cider) which is then enriched with an infusion of pear. The technique produces a liqueur that is true to the aromatic properties of the fruit.

Visit MaisonFerrand.com/en for more recipe ideas.



ColonialWineShop.com/PartyPlanning

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