

AMARETTO



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cocktail
inspiration

Bols Amaretto is an exquisite golden brown liqueur. Amaretto liqueur, which originated in Italy, is famous for its sweet almond aroma and nutty caramel flavour and was originally made from almond or apricot kernels steeped in brandy. A distillation of carefully selected ingredients creates this exquisite liqueur with apricot kernels as the main ingredient. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Nutty	Warm, golden brown	Balanced notes of apricot and toasted almond	Marzipan with mild aroma

How to Enjoy:

Best served in one of our delicious cocktails. Also, excellent when poured over coffee and other warm drinks. Below our suggestions:



Easy Mix

- 1/4 Bols Amaretto
- 3/4 Ginger beer
- Add lime

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Amaretto
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Amaretto Sour:

- 60ml Bols Amaretto
- 30ml Fresh lemon juice
- 15ml Sugar syrup
- 15ml Egg white

Dash of angostura bitter
Shake all ingredients to emulsify the drink.
Add ice and shake again to cool, strain in a rocks glass filled with cubed ice.

Garnish with a lemon twist.

Popular Choice

Alabama Slammer:

- 15ml Bols Amaretto
- 15ml Sloe gin
- 30ml Southern comfort
- 60ml Orange juice
- 30ml Fresh lemon juice
- 5ml Sugar syrup

Shake strain into a highball glass over cubed ice.
Garnish with an orange wheel.



Amaretto liqueur, known for its sweet almond flavor, is a versatile and popular ingredient in many cocktails.

Here are some of the top trending cocktails in the USA that feature amaretto liqueur as a key ingredient:

1. AMARETTO SOUR

This classic cocktail remains a favorite for its balance of sweet and sour flavors. It typically combines amaretto liqueur with lemon juice and a simple syrup, garnished with a cherry and an orange slice. Some variations include a small amount of bourbon to add depth.

2. FRENCH CONNECTION

Gaining popularity for its simplicity and robust flavor, the French Connection is made by mixing amaretto with cognac in equal parts. Served on the rocks, this cocktail offers a rich, smooth sip that's ideal for after-dinner enjoyment.

3. GODFATHER

A simple yet potent cocktail, the Godfather blends amaretto with Scotch whisky. The popularity of this drink has been rising, particularly among those who appreciate spirit-forward cocktails with a hint of sweetness.

4. ALABAMA SLAMMER

Often served as a highball, this party favorite includes amaretto, Southern Comfort, sloe gin, and orange juice. It's known for its fruity and sweet taste, making it a hit at social gatherings.

5. TOASTED ALMOND

A comforting and creamy drink, the Toasted Almond mixes amaretto with coffee liqueur and a splash of cream. It's enjoyed as both a dessert cocktail and a warming winter beverage.

6. AMARETTO STONE SOUR

An extension of the classic Amaretto Sour, this version adds orange juice to the mix, enhancing its citrus profile and adding a layer of complexity. It's a refreshing choice that's particularly popular during brunch hours.