

## SENIOR & CO. TAMAREIN TAMARIND LIQUEUR

SENIOR & CO. LIQUEURES ARE: GF (NO)





**Tangy:** Tanginess that awakens the palate. **Sweet:** Subtle underlying sweetness like honey. Fruity: Essence of tamarind fruitiness. **Bitter:** Gentle bitterness for complexity. **Earthy:** Mild earthy undertones present. **Citrusy:** Hints of citrus notes.

This combination creates a distinct and versatile flavor perfect for cocktails and culinary explorations.



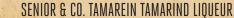
PREISS

ALC.25% VOL

Perfect to use as a base in cocktails

**FLIP UP FOR COCKTAIL RECIPE!** 





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# TAMARIND SUNSET

## 1 ½ part Senior Tamarein Liqueur 1 part mango juice

Dash Grenadine ½ part Rum

½ part lime juice Ice cubes

Garnish: Orange Wedge

### DIRECTIONS

Shaker

Bar Spoon

Hurricane glass

Put the Senior Tamarèin Liqueur, rum, mango juice and lime juice in a shaker and fill the shaker with ice cubes. Shake and strain it. into the glass. Add a dash of grenadine and stir the cocktail to blend it. Garnish with an orange wedge

# TAMARIND SUNSET



1 ½ part Senior Tamarein Liqueur

1 part mango juice

½ part Rum

1/2 part lime juice

Ice cubes

Garnish : Orange Wedge

### DIRECTIONS

Shaker

Bar Spoon

Hurricane glass

Put the Senior Tamarèin Liqueur, rum, mango juice and lime juice in a shaker and fill the shaker with ice cubes. Shake and strain it. into the glass. Add a dash of grenadine and stir the cocktail to blend it. Garnish with an orange wedge



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1 part mango juice

Dash Grenadine

½ part Rum

½ part lime juice Ice cubes

Garnish: Orange Wedge

DIRECTIONS

Shaker Bar Spoon

Hurricane glass

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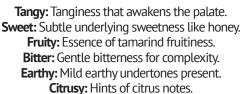
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1 ½ part Senior Tamarein Liqueur

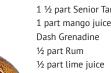
Garnish: Orange Wedge

DIRECTIONS

Hurricane glass

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Dash Grenadine

Ice cubes

Shaker

Bar Spoon





### INGREDIENTS

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Dash Grenadine

½ part Rum

½ part lime juice Ice cubes Garnish: Orange Wedge

DIRECTIONS Shaker

Bar Spoon

Hurricane glass

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