


SENIOR & CO. TAMAREIN TAMARIND LIQUEUR
 SENIOR & CO. LIQUEURES ARE:   
 SINCE 1896

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.

ALC. 25% VOL

Perfect to use as a base in cocktails


FLIP UP FOR COCKTAIL RECIPE!


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TAMARIND SUNSET

INGREDIENTS

- 1 ½ part Senior Tamarèin 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.



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