

# Praising the Bar™



## Pomegranate Bar Mix

NATURAL FLAVOR  
SHELF STABLE.  
NO ARTIFICIAL SWEETENERS.  
NO PRESERVATIVES.



## Crema di Pistachio™

WORLD'S FIRST!  
THIS SEDUCTIVELY SMOOTH PISTACHIO  
CREAM ENHANCES ANY CREATION.



## World's First Mojito Libre™

READY TO USE, SHELF STABLE MOJITO!  
MADE OF NATURAL MINT & LIME.  
NO ARTIFICIAL SWEETENERS.  
NO PRESERVATIVES.

# Amoretti®

INT: 1-805-983-2903

In the U.S.A. **1.800.266.7388**

[www.amoretti.com](http://www.amoretti.com)



## Mojito Libre™

### MOJITO ON THE ROCKS

*In a 16 fl.oz. (473ml) Tall Glass*

- 2 fl.oz. (59ml) Light Rum
- 1 3/4 fl.oz. (52ml) Capriccio® Mojito Libre™ Mix
- 2 fl.oz. (59ml) Soda Water
- Add cut mint
- Top off with ice cubes
- Shake or stir well
- Optional: 1/2 fl.oz. (15ml) Capriccio® Sweet & Sour or Triple Sec
- Garnish with a rinsed fresh mint leaf.



## Crema di Pistachio™

### CAFÉ A LA PISTACHIO

- 1 oz. Aged Rum
- 1 oz. Coffee Liqueur
- 1 oz. Fresh Whipping Cream (Liquid)
- 1/2 oz. Baristella® Crema di Pistachio™
- Chocolate swirls inside the glass
- Method: shake all ingredients with ice, strain into a chilled martini glass.
- Garnish: sprinkle of pistachio and coffee powder.



## Pomegranate Bar Mix

### POMEGRANATE MARGARITA

- 1 1/2 oz. Tequila
- 1/4 oz. Grand Marnier
- 1 oz. Fresh Sweet 'n Sour
- 1 oz. Amoretti® Pomegranate Bar Mix
- Method: shake all ingredients with ice. Strain over ice into a rocks glass or blend with ice.
- Garnish: lime wheel on the rim — no salt (sprig of mint optional).

