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## Key lime pie martini licor 43

Key Lime Pie cocktails are favorites for spring and summer. They are spicy, slightly sweet, creamy and oh, so delicious. What's not to love?! There's dessert in a glass. A local restaurant and bar, upstream Brewing Company had a Key Lime Pie Martini on their cocktail menu at one point. I found it interesting because of the inclusion of Licor 43. Most key lime pie martini recipes call for K&K Lime Cream Licoros instead. Licor 43 is the largest liquor exported in Spain, with a distribution in more than 60 countries. The Y Tres is in Spanish for '43'. – photo by Mixologist Cheri Loughlin, Intoxicologist Licor 43 is the largest liqueur export in Spain, with a distribution in more than 60 countries. The Y Tres is in Spanish for '43'. It seems that there are forty-three herbs, spices and flavors added to this liqueur, hence the name: Licor 43. This liqueur has a golden shade with hints of orange and vanilla. It is excellent as a liquor sipping for after dinner, but even better as a secondary layer to add size to mixed drinks and cocktails. The Key Lime Pie cocktail is a perfect example of how layers of flavors make or break a drink. Upstream's Key Lime Martini had nice flavor, but it was a little thin for my taste. Licor 43 was completely lost under Rose Lemon Juice. The concentrated form of sweetened lime gave their version a slightly acidic, tart taste rather than the drink comes together smoothly as a whole. I think it's a shame to add a premium spirit, would Licor 43 to a mixed drink just to have suffocated beyond recognition. It should be used to enhance a cocktail and make it unique, even memorable. Key Lime Pie cocktails are favorites for spring and summer. They are spicy, slightly sweet, creamy and oh, so delicious. What's not to love?! There's dessert in a glass. Key Lime Pie Cocktail – adapted by Cheri Loughlin 1-1/2 ounce Vanilla Vodka 3/4 ounce Licor 43 1/2 ounce Fresh Lime Juice 1 ounce Half & Half Lime Twist Garnish Crushed Graham Cracker Rim Chilled Glass of Lime Cocktail. Dip rim into finely crushed graham crackers. Cool until ready to use. Combine liquid ingredients in cocktail shaker with ice. Shake until well mixed and cool. Strain into prepared cocktail glass. Garnish with fresh lime twist. For a night of the week or weekend out, give cocktails and cuisine to upstream Brewing Company in Omaha Old Market a try. While at home try this version of Upstream Key Lime Martini. Like this article? Host Tip!\$1.00\$5.0010.00 Subscribe to the monthly newsletter All content ©2015 Cheri Loughlin, Intoxicologist. All rights reserved. Chat with Cheri @Intoxicologist on and facebook.com/Intoxicologist Cheri Loughlin is an Omaha writer and photographer behind www.intoxicologist.net and author of cocktails with a Tryst: A Deal with Mixology and Seduction. You can email Cheri Cheri comments and questions at str8upcocktails at gmail.com. This recipe is available in Get This \_\_main lime wedge graham cracker crumbs 1 1/2 ounce Licor 43 1 teaspoon granulated sugar 1 ounce key lemon juice 3/4 ounce half and half cans whipped cream PF Chang's garnish 1. Rub a lime wedge on the edge of an 8-ounce chilled martini. Turn the glass on a small plate of graham cracker crumbs until the rim is well coated with crumbs. 2. Measure Licor-43 in the martini glass. 3. Measure sugar, key lemon juice, and half and half in a cocktail shaker. Shake the preserved cream 3 times inside the shaker. Add a handful of ice and shake vigorously. 4. Strain the drink into the martini glass and garnish with a thin slice of lime. Makes 1 drink. I took the idea from a restaurant I used to work on, and made a few improvements! It really is decadent, and great for dessert! DIRECTIVEfill the martini glass with ice and water to cool, then toss -- Rim martini glass with lemon juice and soaked in Graham biscuit crumbs. Mix the vodka, vanilla liqueur, cream and lemon juice in a shaker cup. Shake, shake, shake! Strain into chilled martini bottle and enjoy! This recipe has Licor 43, a delightful Spanish liqueur dating back to ancient times. Licor 43 contains 43 different flavors to make the taste indescribable. This martini truly describes the best Key Lime Pie you've ever tasted! DIRECTIVES Add all ingredients in shaker martini filled with ice. Shake vigorously for a few minutes. Strain into a glass of chilled martinis. Enjoy! Keyingredient Menu Enter a recipe name, ingredient, keyword ... Home recipes & Main Ingredients & Fruits, Vegetables and Other Products & Key Lime Pie Martini By á-18433 Key Lime Pie Martinis are perfectly refreshing and fun alcoholic beverages to serve at any summer soiree. Consider setting up a bar or side table with everything necessary to make this martini and allow your guests to serve themselves. This drink is the perfect cocktail to enjoy while sitting by the pool or to serve at the next barbecue or in the kitchen. Consider doubling or tripling this recipe so you can do enough for your friends and family to have! Google Ads Rate this recipe 4.2/5 (10 Votes) Chill a glass of martini overnight or for 2-3 hours, or until frost. In a shaker filled with ice, mix vanilla liqueur, lemon-flavored vodka, lemon juice, heavy cream, and whipped cream. Shake until the agitator is ice cold. Rub the rim with lime and soak in graham biscuit crumbs. Strain in a glass, garnish with lime wedge. Serve immediately. Espresso Martini Toasted Coconut Martini Powered by Brandeplay Do you have a website or cooking blog? Find more useful information here. Keyingredient.com is a free cooking site. Join us and discover thousands of recipes from international cuisine. ALL RIGHTS RESERVED Copyright 2014 | By accessing this site, site, agree to our Terms and Conditions. A few days ago, my roommates and I visited some friends for a roasted Sunday dinner. My roommate made a lime pie key for dessert, and although we were stuffed full of steak and vegetables, we all agreed that it was a pretty epic final course! I wanted to make a cocktail that tasted similar, to get all the benefits of beautifully balanced flavors, without filling, creamy, loose biscuits. So here's the process of how We created a new recipe for a Key Lime Pie cocktail. Citrus and cream do not mix This is too much cordial lime. I knew that, but I seem to have temporarily forgotten it later in this process... However, from the beginning I knew that trying to get both creamy flavors and lime-citrus dessert in the bottle would only work with a cordial lime juice rather than fresh, so that was my starting point. I looked up Key Lime Pie recipes online, but only those found based on vanilla vodka, pineapple juice and fresh lime. No cream or more interesting ingredients in mind. So I experienced... Choosing the basic Wold spirit is a safe choice when you want the main flavors to come from the other ingredients, but I usually feel using a simple vodka in a cocktail means you lose the potential for an additional flavor size. I didn't try whiskey or brandy, thinking that their flavors most likely wouldn't match the rest, and I didn't try rum, though I made a note to try this again with a few different rums to see what comes out of it. I first tried East London Liquor Company's Batch No.1 Gin, which is delicious but gave the drink too much juniper flavor for my taste, and realized that most others would do the same so circled back around at Moskovskaya Vodka from our March cocktail set to let other flavors be the stars of the drink. Adding flavor to Vodka-lime I already knew from the beginning I wanted to use Licor 43, the newest addition to my bar, so the choice of basic spirit was actually made with equal parts Licor 43 and Rose's Lime Cordial. Licor 43 has 43 different ingredients, many kept secret, but one of the most prominent is a delicious sweet vanilla. This sweet-yet-sour lime flavor from the cordial does an excellent job of reaching the main flavor profile of the key lime pie, but it is still missing creaminess and biscuit base. Biscuit My first thought was to use Lotus Biscuit Spread! This is something I discovered in the local store and have been playing with a bit. It tastes exactly like butter biscuit of the same name and works well on toast with a chocolate, or to soak apple slices in. Unfortunately, I was enjoying a little too much of it with my apples, so I had no hardy. I have a feeling it's too viscous to work as-is, but I'm definitely going to experiment with apple cocktail-biscuit soon! Finally my choice of ingredient for crackersness (probably not a word, but let's pretend it is) was simply a few lines of Mozart Chocolate Bitters. Far from being a flavor of chocolate with sweet milk sickly, this adds a strong chocolate flavor, but actually more of a subtle but rich flavor of cocoa, and with other ingredients mix in something quite close to the digestive biscuit. Tying it together and lining it wasn't quite there yet, so I wanted to try a few other options. I chose Green Chartreuse and Velvet Falernum to experiment with, but decided it would add too much complexity to what I already had. Instead, I tried 2 lines of Bitter Truth Orange Bitters and loved what he did to the drink. Just a little more sweetness to cut through the lime, and a little more orange-bitter peel to balance sweet and sour. All that was left was the cream, and I was pretty smart with that... I added double cream. I tried it both floated on top of the drink, and stirred with other ingredients. The flavor was much the same, but I liked the look of the glass with slightly more float. This is where I screwed up a little bit. I tried a garnish of lime-zest, grated on the surface of cream, and forgot that this would cause some clump. It's not recommended. Instead, I would suggest some chocolate powder sprinkled over the top to garnish. The latest recipes I think there are actually 2 drinks here. Ingredients without cream make a very pleasant drink, but it is not a lemon pie without cream and chocolate. Try both, and experiment. If you have any improvements or new ideas, leave a comment below. Enjoy! A-called Lime and Vanilla Cocktail 50ml Vodka 15ml cordial lime 15ml Licor 43 2 dash chocolate bitters 2 dash orange bitters Shake all ingredients with ice and finely-strain in a chilled coupe glass. Garnish with a lime peel or grated peel. GUST rating - 7/10 [GUST] Key Lime Pie Cocktail 50ml Vodka 15ml lime cordial 15ml Liqueur 43 2 dash chocolate bitters 2 dash orange bitters 20ml double cream Mix all ingredients except ice cream in a mixing glass. Fine strain in a glass of chilled martinis. Dip the circular end of the bar spoon under the surface of the drink and slowly pour the double cream down the spiral shaft of the spoon so that it floats slowly and spreads over the cocktail surface. Garnish with a chocolate powder. GUST rating - 8/10 In the mood for a chocolate cocktail? Check out our dark chocolate cocktail kit. Kit.