



CNI BRANDS

INDEPENDENT DISTILLERS & PRODUCERS



DEPUIS 1834

COMBIER

SAUMUR-FRANCE

COMBIER KÜMMEL

**AN OLD-WORLD LIQUEUR
BEGINNING LIFE ANEW.**

First made by the Combi distillery in the mid-19th century, Combi Kümmel (meaning both “caraway” and “cumin”) is a beautiful blend of caraway seeds, cumin and fennel, re-released in the U.S. with the same powerful, lifted aromas and refined taste it was known for over 150 years ago.





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SUGGESTED RECIPES:

Angela's Surprise

1.5 oz London dry gin
0.25 oz **Combiar Kümmel**
0.75 oz fresh lime juice
0.5 oz vanilla syrup
(1:1 vanilla to water)
0.5 oz Jeppson's Malört Liqueur
0.25 oz simple syrup w/dash of salt

Add all ingredients in a mixing glass, shake with ice, then fine strain into chilled cocktail glass. No garnish.

Mission Bell

Combine the following ingredients in a mixing tin without ice:

1.5 oz reposado tequila
0.75 **Combiar Kümmel**
1 oz fresh lime juice
0.5 oz 2:1 agave nectar*

*Add ice and shake, strain into a chilled cocktail glass. Garnish with lime wheel. *Cut agave nectar with water. So, 2 parts water to 1 part agave nectar.*

Caraway Cup

8-10 mint leaves, lightly pressed
1.5 oz gin
0.5 oz **Combiar Kümmel**
0.75 oz fresh lemon juice
0.5 oz cane syrup

Combine all ingredients in mixing glass with ice, shake vigorously, then fine strain over fresh ice into old fashioned glass. Top with ¾ oz club soda. Garnish with mint sprig.

Bloody Marie

1.5 oz **Combiar Kümmel**
0.75 oz fresh lemon juice
3 oz tomato juice
Dash Worcestershire
Dash or two Tobasco
Pinch celery salt & rock salt
4 turns ground black pepper



Combine all ingredients in mixing glass, add ice, light shake, then roll into Collins glass or equivalent. Garnish with celery, olives or any other leafy herbs.

COMBIAR
KÜMMEL
38% ALC./VOL.

750ML

6 PACK

DISTRIBUTED BY:

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For additional Information and recipes visit: www.CNIBrands.com