



Kaffir Lime - Combava Liqueur

Kaffir Lime Liqueur, winner of the Wizard Competition 2017/2018, is crafted from Kaffir lime, renowned for its rich aroma and uniquely zesty and spicy flavor. This exotic liqueur embodies innovation and excellence in mixology.

Product development

The Kaffir Lime liqueur is crafted from Kaffir lime leaves. We undertake a highly concentrated maceration in alcohol, to which we add aromatic reinforcement from lemongrass alcoholate and concentrated lime juice.

Regarding the addition of sugar, it dissolves cold directly into the infusion. To achieve a balanced taste and a perfect liqueur, Maison Gabriel Boudier pays special attention to mastering the dosages and the high quality of sugar used.

Expert's assessments

AROMA : Intensely fresh lime with herbal notes.

PALATE : Vivid lime acidity balanced by pleasant sweetness, with herbaceous nuances from Kaffir lime leaves for subtle freshness and slight bitterness.

Usage

Kaffir Lime liqueur offers a versatile experience: enjoy it over ice for instant freshness, mix it into original cocktails, and use it in cooking to add an exotic and refined touch to a variety of dishes and desserts.

History

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