



Orange Bitters

Made from its own special recipe, ANGOSTURA® orange bitters is a complex blend of tropical oranges and spices. “The soul of an exceptional dry martini”; it is wonderfully versatile and pairs perfectly with vodka, gin and whisky. It also adds a depth of flavour to rum cocktails. Its complexity and layers of flavour also make it a culinary must-have ingredient. A perfect accompaniment to savoury sauces, seafood and chocolate.

Key Features:



Similar iconic packaging as mother brand, ANGOSTURA® aromatic bitters.



Superior quality and flavour when compared with any other orange bitters.



ANGOSTURA® orange bitters is made from its own special secret recipe and does not contain any of the ingredients in ANGOSTURA® aromatic bitters.



A direct and convenient substitute for orange zest in all food and drink recipes.



The original 1930's classic Gin martini calls for orange bitters.



Best when used with clear spirits such as Gin, Vodka and White Rum but not limited to this.



Essential in savoury sauces such as barbeque and remoulades.



Excellent in savoury dishes, seafood in particular (shrimp and shellfish).



Use in soups and gravies.



Natural accompaniment to chocolate.



Best matched with desserts such as fudge, jams/jellies and ice cream.



COLOR

Clear

NOSE

Orange top rounded off with a combination of aromatic of spices. Fresh and flavourful with a soft mellow note

PALATE

Perfect blend of sweet and bitter notes giving a mouth warming array of citrus spicy notes, ending in subtle astringent mouth feel

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PUMPKIN PIE WITH ORANGE
BITTERS



ZESTY ANGOSTURA® COCKTAIL
SAUCE