PÓMELLO

POMELLO + ELDERFLOWER

APÉRITIF

Recipes



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Pomello, a refreshing aperitif, with blends of pomello and elderflower. Designed to be served as a spritz, the aperitif mixes perfectly with sparkling wine over mountains of ice and garnished with a wedge of fresh grapefruit or citrus fruit.

Pomello is an unexpected yet effortless pairing of Swedish culture and LA lifestyle with the sophisticated flavours of pomello, a citrus fruit in the grapefruit family, which is grown in California and elderflower, a well-loved flower in Sweden. Pomello is a fusion of two countries in one bottle. Born in Sweden. Raised in L.A.

Fresh and natural ingredients have been used to create the light aperitif which is delicately sweet yet cut through with a gentle bitterness making it the unadulterated taste of summer and the perfect tipple to celebrate moments with friends and family made using fresh and natural ingredients.





POMELLO SPRITZ

INGREDIENTS

- 50ml Pomello
- 100ml Sparkling Wine
- Dash of Soda
- Wedge of Grapefruit



METHOD

Pour the Pomello into a large wine glass or tumbler, add Pink Champagne, lots of ice and a wedge of fresh grapefruit - top with a dash of soda.





POMELLO SOUR

INGREDIENTS

- 60ml Pomello
- 20ml Freshly Squeezed Lemon Juice
- 20ml Sugar Syrup
- 20ml Egg White (optional)



METHOD

Pour into a shaker with ice and shake shake shake.

Strain and pour into shaker again, this time without the ice, and shake shake shake.

Pour into a coupe or rocks glass and serve.





POMELLO MARTINI

INGREDIENTS

- 30ml Pomello
- 25ml Vodka
- Dash of Pink Grapefruit Soda
- Grapefruit peel/zest



METHOD

Stir or shake the Pomello and Vodka together with ice. Pour liquid into a martini glass and top with prink grapefruit soda. Add spritz of zest from grapefruit peel and garnish with peel.





POMMY'S MARGARITA

OUR TAKE ON A TOMMY'S MARGARITA!

INGREDIENTS

- 35ml Pomello
- 35ml Tequila or Mezcal
- 25ml Lime Juice freshly squeezed



METHOD

Shake all ingredients together in a cocktail shaker with ice. Serve on the rocks or straight up.

Garnish with grapefruit zest and peel.





POM ROYALE

OUR TAKE ON A KIR ROYALE

INGREDIENTS

- 35ml Pomello
- Champagne
 (120ml or to top of glass)



METHOD

Pour Pomello into the bottom of a Champagne flute or coupe and fill to the brim with Champagne - Pink or Brut!







For suggested serves and recipes please visit our website.

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