

# A rich and delicate flavor that makes everything better.

## Adelaide's Orgeat

After perfecting her Orgeat elixir, a savory syrup made from almonds, sugar and rose water, Adelaide used its delicate almond taste to sweeten medicine for her young patients at the children's hospital where she volunteered. Today, its rich, nutty flavour is used to enhance many cocktails—perhaps the most famous of which is the Mai Tai. Orgeat can also be combined with soda water to create a delectable almond-flavoured Italian Soda.

### Ingredients:

Organic Evaporated Cane Juice,  
Filtered Water, Natural Almond Oil,  
Organic Gum Arabic, Rosewater

### Nutrition Facts:

Serving Size: 2 Tbsp (30ml)  
Amount Per Serving: Calories 90,  
Total Fat 0g, Sodium 0mg, Total  
Carbohydrates 23g, Sugars 23g,  
Protein 0g

### Specifications:

375 ml/12.7 fl oz glass bottles  
750 ml/25.4 fl oz glass bottles



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## Simple Mai Tai

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2 oz Jamaican rum  
1/2 oz fresh lime juice  
1/2 oz orange curaçao  
1/2 oz W&W Orgeat Elixir  
1/2 oz W&W Gomme Elixir  
Crushed ice  
Mint sprig

**Directions:**

*Fill a cocktail glass with ice cubes and add the rum, lime juice, curaçao, and W&W Orgeat Elixir and W&W Gomme Elixir. Cover and shake well, then strain into a collins glass. Pack the glass with crushed ice, push the mint sprig into the ice and serve.*

## Fog Cutter

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1 1/2 oz light rum  
1/2 oz gin  
1/2 oz brandy  
1 oz orange juice  
3 tbsp lemon juice  
1 1/2 tsp W&W Orgeat Elixir  
1 tsp sweet sherry

**Directions:**

*Shake all ingredients and strain into a collins glass over ice cubes. Top with a teaspoon of sweet sherry and serve.*

## Lucky Mai Tai

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2 oz rhum clement VSOP rum  
1/2 oz orange curaçao  
1/2 oz W&W Orgeat Elixir  
1/4 oz W&W Gomme Elixir  
2 drops orange bitters  
Crushed ice  
Lime wedge

**Directions:**

*Fill a cocktail shaker with ice cubes and add the rum, curaçao, W&W Orgeat Elixir and W&W Gomme Elixir and bitters. Cover and shake well, then strain into a tiki glass mug. Pack the mug with crushed ice and garnish with the lime wedge, an umbrella and a straw.*

## Japanese Cocktail

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2 oz brandy  
1/2 oz W&W Orgeat Elixir  
3 dashes Agnostura bitters

**Directions:**

*Shake with ice. Strain into a cocktail glass.*