

### An Indulgence from the Alps: Extraordinarily Rich Cream with Pears

- An all-natural alpine cream liqueur - a tradition at resorts in the Alps
- Uncompromisingly rich: made with full alpine cream, "Schlagobers," and the flavorful alpine milk, the same as used in luxury chocolates
- Most notably, the rich cream mouth feel is complemented by a delicate pear texture, provided by a selection of regional mountain pears
- A spirits base of Williamsbrand (Pear Williams Brandy) - much smoother and approachable than scotch/whiskey as used in most cream liqueurs
- Enjoyed best slightly chilled or with espresso

**A Festive Tradition at Alpine Resorts.** With origins as a house specialty of resorts in Austria's Dachstein Alps, Lauria™ Alpensahne (Alpine Cream) is today enjoyed by sophisticated European lovers of food and drink seeking out natural and distinctive local products as part of the alpine resort or fine dining experience. Produced in small batches with only the best all-natural ingredients, your customers will appreciate its authenticity.

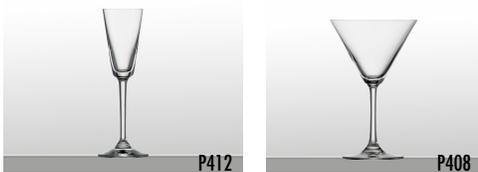
**From the Alpine Dairy.** Lauria uses only the fresh cream and alpine milk of an Ennstal valley cooperative dairy with approximately 1400 small family farms. The Ennstaler farmer takes great pride in the rich and flavorful milk from their free-range cows, which are nourished with only grass and alpine herbs. The Ennstal milk and cream is used in a variety of local and export delicacies.

**Genuine Pear Spirits and Fruit Texture.** The Williamsbrand provides a smooth spirits base to the rich cream, complemented by a pear texture that reveals a depth of mountain pear flavors with each roll of the tongue. By the tradition of using dried pears, one gets a variety of texture from soft to nutty.

Handcrafted in Austria by Josef Hofer, a family distillery since 1797.



### Presentation



Serving Lauria chilled brings out the best of its naturally creamy flavor and texture. While the product is shelf stable and will keep at room temperature, Haus Alpenz recommends finishing the bottle no more than six months after opening.

Haus Alpenz offers trade customers special pricing on select items of classic, professional grade crystal stemware from Stoelzle-Oberglas of Austria. Contact your local distributor or Haus Alpenz for more information.

Neat		Cocktails		Dessert		Espresso/Coffee	
<b>Alpensahne</b> 20ml Lauria slightly chilled	<b>Tiroler Martini</b> 25ml Lauria 10ml vodka 2 cherries	<b>Montpelier</b> 20ml Lauria 5ml rum 5ml maple syrup cinnamon	<b>The WH Murray</b> 20ml Lauria 10ml malt whiskey 5ml maple syrup	<b>Franz Josef</b> 30ml Lauria 2 scoops vanilla cherries whipped cream	<b>Chocolate Soufflé</b> 30ml Lauria, add when serving	<b>Bergamo</b> 20ml Lauria 10ml espresso layer w/cream	