

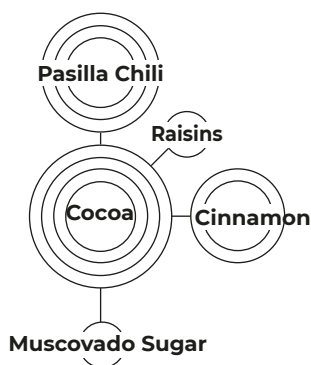
CHOCO MEX

PERDIDO BITTERS
CREATED BY LIQUID EXPERIENCE

Perdido Choco-Mex doesn't fit the "classic" parameters of a bitter. Perdido Choco-Mex creates a new layer of flavor; what sets it apart isn't the bitterness it adds to a cocktail, but its sweet chocolate flavor with a hint of spice.

This simple recipe, with just a few ingredients, achieves great harmony by combining cocoa with its traditional counterparts in Mexican culture: cinnamon and muscovado sugar, which round out the toasted and aromatic notes. To add depth, we've incorporated raisins, while the roasted pasilla chili rounds out the blend. Its mild heat enhances the robust character of "Perdido Choco-Mex," elevating the experience to a chocolate flavor with Mexican character and complexity.

Ingredients



Cocktails

