

THE
OXFORD
WINE
COMPANY

Angostura Aromatic Bitters 20cl

£11.99

Vintage:

Bottle Size: 20cl

Alcohol %: 44.7%

Country: Caribbean

Description: Angostura aromatic bitters is not bitter when added to food and drink, but has the ability to marry flavours. It works by enhancing the flavour of ingredients in food and drink preparations thereby bringing out the best in them without masking their true flavour.

Cepages:

Group: Bitters

Sub group:

Colour:

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: ANGOSTURA BEEF PIES:

- 1 lb ground beef
- 3 tbsp minced garlic
- 2 fl. oz. Angostura® aromatic bitters
- 1 medium onion, finely diced
- 1 flavouring pepper, finely diced
- 3 tbsp fresh oregano
- 1 tsp pepper sauce (optional)
- salt and pepper to taste
- frozen puff pastry or short crust pastry

Method:

Sauté the ground beef in a pot, add the minced onion and garlic and stir



until the meat has browned. Add the remaining ingredients and strain any excess oil. Follow the directions for handling the pastry- roll out and use a 2 ½" round cutter to cut dough circles. Fill pastry rounds with meat mixture and seal edges. Brush pies with beaten egg or milk. Bake at 350°F. until crisp and golden brown in colour.

Food / cocktail recipe:

A SIDECAR NAMED DESIRE:

1 1/2 oz Gold Rum
3/4 oz Cognac
1/2 oz Peach Liqueur
3/4 oz Lemon Juice
1 dash Angostura® orange bitters

Method:

Shake and strain

Glassware:
Martini

Press

Awards

Other Info:

Made with the same original secret recipe since 1824, the world famous Angostura aromatic bitters remains the quintessential and definitive ingredient for classic and contemporary cocktails. Its versatility, however, stretches way beyond the bar counter as it serves as a unique flavour enhancer with the ability to marry flavours in the preparation of all food dishes. Angostura aromatic bitters also adds its unmistakable flavour and aroma to 'soft' beverages and desserts.