

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times

Lauria

Alpine Cream Liqueur

"If took 100 years for Lauria Alpine Cream Liqueur to arrive in stores here, but the wait was worth it."

This Austrian liqueur...combines pear eau de vie with cream and milk from the Alps. What makes it unusual is its texture, thick with finely crushed pear pulp. This liqueur can hold its own when served with a slice of plain chocolate cake. You can make a Bergamo by adding a shot of espresso."

- Florence Fabricant
The New York Times