



Claude R. Scicluna

Liqueurs

Introduction

- ✓ A liqueur is an alcoholic beverage made from a distilled spirit that has been flavoured with fruit, cream, herbs, spices, flowers or nuts and bottled with added sugar or other sweetener (such as high-fructose corn syrup).
- ✓ Liqueurs are typically quite sweet; they are usually not aged for long after the ingredients are mixed, but may have resting periods during their production to allow flavours to marry.

Introduction

- ✓ Liqueurs are historical descendants of herbal medicines; they were made in Italy as early as the 13th century and were often prepared by monks (e.g. Chartreuse).
- ✓ Nowadays, liqueurs are made worldwide and are served in many ways: by themselves, poured over ice, with coffee, mixed with cream or other mixers to create cocktails, etc.

Introduction

- ✓ They are often served with or after a dessert – at the end of a meal.
- ✓ Some liqueurs are prepared by infusing certain woods, fruits, or flowers in either water or alcohol and adding sugar or other items.
- ✓ Others are distilled from aromatic or flavouring agents.



Chocolate Liqueurs

Mozart

- ✓ Full-bodied, creamy milk chocolate liqueur, handcrafted with only natural ingredients, gluten-free, and refined with Belgian chocolate

Ingredients

- ✓ Belgian Chocolate
- ✓ Fresh cream
- ✓ Aromatic notes of vanilla and cocoa



Mozart

- ✓ The appearance of a Mozart Chocolate Liqueur bottle is unique due to its round bottle and luxurious wrapping. Indeed, no bottle is like the other as the foil wrapping always varies slightly. Each variety has its own colour code and represents the diversity in tastes of chocolate.



Claude R. Scicluna

Gianduia

- ✓ It is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of Gianduia chocolate.
- ✓ This was created in Piedmont, in 1806, when the high cost of cocoa inspired local pastry chefs to replace part of it with toasted grounded nuts.
- ✓ This gave origin to an elegant and intense chocolate, with a typical bouquet of **cocoa and nuts**.



Gianduia

- ✓ These hints are also present in Gianduia Bottega, a cream with a velvety sweetness which satisfies even the most demanding palates.
- ✓ With a final touch of **grappa**, Gianduia Bottega gains a particular aromaticity, making it unique and unmistakable.





Coffee Liqueurs

Kahlúa

- ✓ Born in Veracruz, Mexico in 1936 and made with 100% Arabica coffee beans and rum
- ✓ Because Kahlúa is made from coffee beans, it contains caffeine
- ✓ According to the company, this is "approximately 10 mg per 100 mL drink" or about 10% the amount found in the same volume of coffee



Sheridan's

- ✓ An Irish liqueur first introduced in 1994. The idea was originally conceived in the 1980s by Pat Rigby to add another product to the branded company Bailey's.
- ✓ The company was not able to find an Irish company who could make the glass bottles, so the original bottles were made in Italy.



Sheridan's

- ✓ Currently, bottles are made in France and England. It is uniquely bottled, consisting of two separate sections, separated by glass, but fused together.
- ✓ One section is filled with a black liqueur, consisting of **coffee and whiskey** flavours, while the other is filled with a white liqueur of **milk white chocolate**.



Tia Maria

- ✓ A dark liqueur made originally in Jamaica using Jamaican coffee beans.
- ✓ The main flavour ingredients are coffee beans, Jamaican rum, vanilla, and sugar, blended to an alcoholic content of 26.5%.

Tia Maria[®]
COLD BREW COFFEE LIQUEUR
BEST OVER ICE



ONE OF A
KIND

Tia Maria

- ✓ The historical fable of its origins dates it to the 18th century.
- ✓ A young Spanish girl was forced to flee Jamaica, and the family plantation during a conflict. She was accompanied by a sole servant who carried a bit of jewellery and the recipe for the family liqueur.
- ✓ In honour of the woman's help, the girl named the liqueur "Tia Maria" (tia is Spanish for "aunt"), for the woman who had helped save her life



Claude R. Scicluna

Jamaican
Exotic



Cream Liqueurs

Claude R. Scicluna

Advocaat


- ✓ A traditional Dutch alcoholic beverage made from eggs, sugar and brandy.
- ✓ The rich and creamy drink has a smooth, custard-like flavour and is similar to eggnog.
- ✓ The typical alcohol content is generally somewhere between 14% and 20% ABV.



Baileys

- ✓ An Irish whiskey and cream based liqueur with an alcohol content of 17% ABV
- ✓ According to the manufacturer, no preservatives are required as the alcohol content preserves the cream.
- ✓ The cream used in the drink comes from Glanbia, an Irish dairy company.
- ✓ It has been the principal cream supplier to Baileys Irish Cream Liqueurs for more than thirty years.





Crème Liqueurs

Crème de Cacao

- ✓ A Crème de Cacao - Crème de cacao may be either clear or a dark caramel colour, which is often labelled "dark crème de cacao."
- ✓ The French word "crème" refers to the creamy texture of this very sweet liqueur, but there is **no actual dairy** cream in it.
- ✓ The alcohol content of crème de cacao varies, but 20% to 25% ABV is common.



Crème de Cassis

- ✓ Crème de cassis is a sweet, dark red liqueur made from blackcurrants. It is made from blackcurrants that are crushed and soaked in alcohol, with sugar subsequently added.
- ✓ Several cocktails are made with crème de cassis, including the very popular wine cocktail, Kir Royale.
- ✓ While crème de cassis is a specialty of Burgundy, it is also made in Anjou, England and Luxembourg.



Crème de Menthe

- ✓ Crème de menthe (French for mint cream) is a sweet, mint-flavoured alcoholic beverage. Its flavour primarily derives from mint or dried peppermint. It is available commercially in a colourless version (called "white") and a green version (coloured by the mint leaves, or by added colouring if made from extract instead of leaves). Both varieties have similar flavour and are interchangeable in recipes, except where colour is important.



Crème de Cerise

- ✓ Crème de Cerise (Cherry Cream) is a sweet French liqueur made from a blend of macerated dark and sour cherries.
- ✓ It is highly sugared (greater than 250 grams per litre), and relatively low in alcohol (18% ABV).





Fruit Liqueurs

Cointreau

- ✓ Cointreau is an orange-flavoured liqueur produced in France and is drunk as an apéritif and digestif.
- ✓ Cointreau is made from blended sweet and bitter orange peels and pure alcohol from sugar beets.
- ✓ It was originally called **Curaçao Blanco Triple Sec**.
- ✓ Despite the orange bottle, Cointreau is colourless.



Grand Marnier

- ✓ Grand Marnier Cordon Rouge is an orange flavoured liqueur created in 1880 with a 40% alcohol.
- ✓ It is made from a blend of Cognac brandy, distilled essence of bitter orange, and sugar.
- ✓ In France, this kind of use is the most popular, especially with crêpes Suzette and crêpes au Grand Marnier.



Passoã

- ✓ Passoã is a passion fruit liqueur made in France, with mango being one of the ingredients.
- ✓ It is red coloured and has an alcohol volume of 15 to 17% depending on the country.
- ✓ Passoã is also made in **mango, pineapple, and coconut** flavours.





Honey & Nut Liqueurs



Amaretto Disaronno

- ✓ Disaronno Originale (28% abv) is a type of amaretto, amber coloured liqueur with a characteristic almond taste, although it does not actually contain almonds.
- ✓ It is produced in Saronno, in the Lombardy region, and is sold worldwide.



Amaretto Disaronno

- ✓ According to the company, the liqueur is an infusion of apricot kernel oil with "absolute alcohol, burnt sugar, and the pure essence of seventeen selected herbs and fruits"
- ✓ The liqueur is sold in an oblong glass decanter designed by a craftsman from Murano.



Frangelico

- ✓ Frangelico is a brand of noisette (hazelnut) and herb-flavored liqueur (coloured with caramel colouring) which is produced in Canale, Italy.
- ✓ It is 20% alcohol by volume. It was released in the 1980s, gaining attention largely because of its unusual packaging
- ✓ Its bottle was designed to look like a friar, complete with a knotted white cord around the waist. It is most commonly sold in two sizes: 750ml and 375ml.



Drumbuie

- ✓ Drambuie is a sweet, golden coloured 40% ABV whisky liqueur. A blend of aged Scotch whisky, spices, herbs & heather honey.
- ✓ Its origins can be traced to a secret recipe created for Bonnie Prince Charlie by his Royal Apothecary in the 18th Century.
- ✓ The name Drambuie is derived from Scots Gaelic 'An Dram Buidheach' and means "The Drink that Satisfies"

