

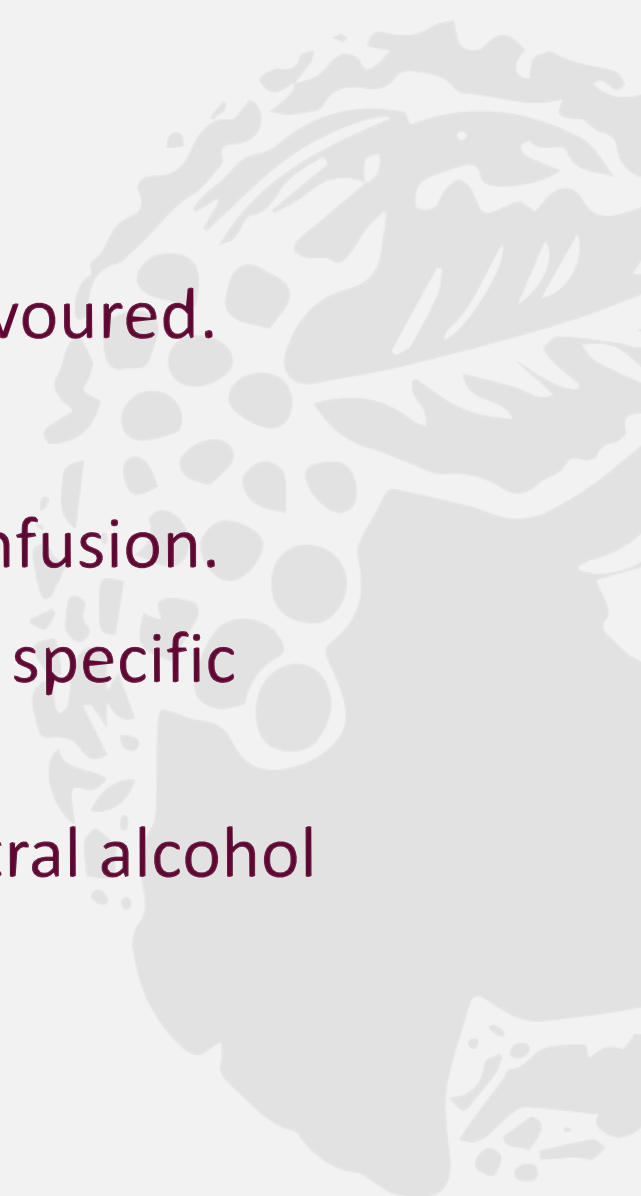
Liqueurs

Learning Resources



Defining Liqueurs

- A liqueur is a spirit which has been sweetened and flavoured.
- Based on neutral alcohol or specific spirits
- Flavourings extracted by maceration, rectification or infusion.
- Compounded liqueurs are mixtures of flavourings to a specific recipe.
- Triple sec liqueurs are orange flavoured based on neutral alcohol



Fruit Liqueurs

Orange: Curaçao, Cointreau, Grand Marnier, Van der Hum
Mandarine Napoleon.

- **Blackcurrant:** Crème de Cassis.
- **Cherry:** Cherry Brandy, Guignolet, Maraschino.
- **Peach:** Southern Comfort.
- **Plum:** Sloe Gin, Crème de Prunelle.



Herbal Liqueurs

Single Herb
Crème de Menthe
Kummel
Anise / Sambuca

Multi Herb	
Galliano	Izarra,
Strega	Glavva,
Benedictine	Drambuie,
Chartreuse*	Liquor 43 (Citrus, herbs, vanilla)



- *Chartreuse with additional ageing in oak is sold as VEP. **Viellissement Exceptionnellement Prolongé**

■ **Bean and Kernel:**

- Coffee: Tia Maria, Kahlua.
- Chocolate: Crème de Cacao.
- Nut: Amaretto*, Malibu, Frangelico, Crème de Noisettes.

*Amaretto made from Peach / Apricot stones which give almond flavours.
(Benzaldehyde)



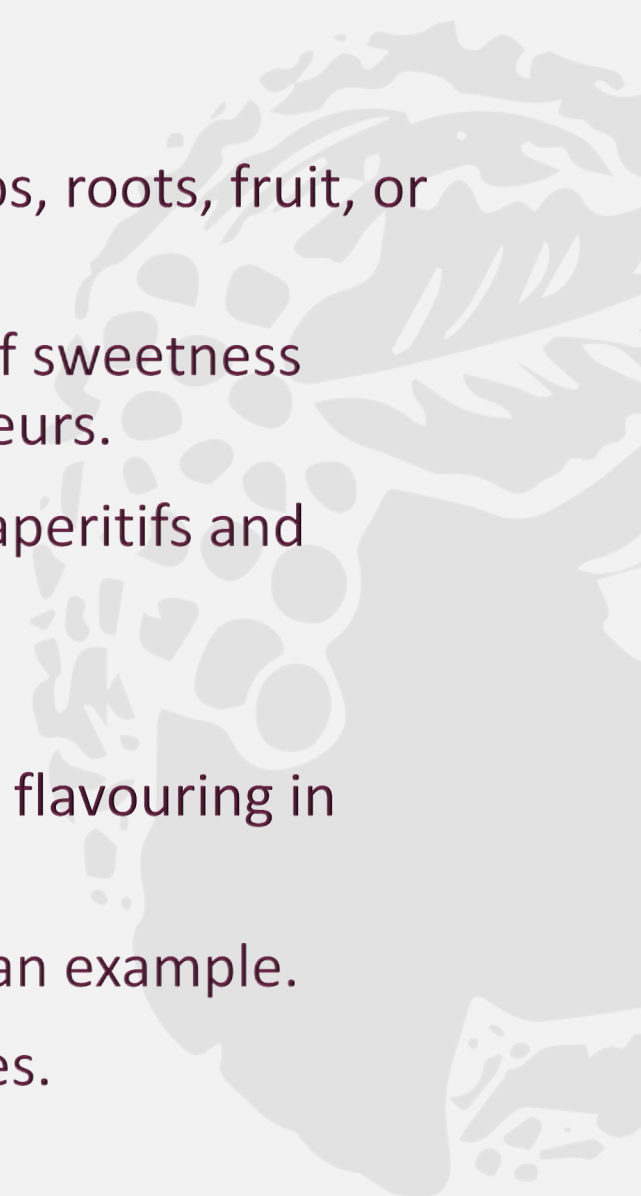
■ **Flowers / Roots:**

- Violets – Crème de Violette
- Crème de Rose
- Fiori di Alpi
- Lavender
- Gentian (Enzian)



Bitters

- A base spirit or wine is flavoured by the addition of spices, herbs, roots, fruit, or botanicals.
- Many bitters, such as the Italian Amaro (“bitter”) have a level of sweetness balanced by bitterness and are essentially aromatic herbal liqueurs.
- Lower-alcohol bitters, such as Aperol or Campari, make better aperitifs and mixers.
- Higher-alcohol spirits, such as Fernet, are digestifs.
- Some bitters are not liqueurs and are more suitable for cocktail flavouring in small quantities, rather than drinking.
- Angostura bitters, produced from a base of Rum in Trinidad, is an example.
- Bitters are regarded to have digestive and restorative properties.



Bitters

	Flavours	Origin
Fernet Branca	Herbs, Roots, Spices	Italy
Averna	Herbs, Roots, Citrus	Italy
Ramazotti	Roots, Herbs, Orange peel, Anise	Italy
Cynar	Globe Artichoke	Italy
Campari	Herbs, Quinine, Rhubarb, Orange	Italy
Aperol	Orange, Gentian, Rhubarb	Italy
Amaro Braulio	Gentian, Juniper,Peppermint, Yarrow, Wormwood and Star Anise	Italy
Amer Picon	Orange, Gentian	France
Suze	Gentian root, Herbs	France
Lillet	Bordeaux wines (red / white) + citrus liqueur and Quinine	France
Boonekamp	Herbs, Roots, Spices	Germany
Jägermeister	Herbs, Spices, Fruit	Germany
Appenzeller Alpenbitter	Herbs, Spices, Grape brandy, and sweet wine.	Switzerland



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