



# LIQUEURS



# LIQUEURS

- **Session Objectives-**
- After completion one would be able to recall what is a Liqueur, how it is made, types and list the popular international brands

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# DEFINITION

➤ A **liqueur** is a sweet spirit based alcoholic beverage, often flavored with fruits, herbs, spices, flowers, seeds, roots, plants, barks, and sometimes cream

# ETYMOLOGY

- The word **liqueur** comes from the Latin word 'liquifacere' which means "to dissolve."

# INTRODUCTION

- The word liqueur comes from the Latin word liquifacere which means "to dissolve."
- This refers to the dissolving of the flavorings used to make the liqueur

# INTRODUCTION

- Liqueurs are not usually aged for long periods, but may have resting periods during their production to allow flavors to marry
- Liqueurs are high-alcohol, high-sugar beverages with added flavorings usually derived from herbs, fruits, or nuts

# HISTORY

- Liqueurs were made in Italy as early as the 13th century
- Liqueurs date back centuries and are historical descendants of herbal medicines, often those prepared by monks, as Chartreuse or Benedictine

# HISTORY

➤ Heirs of the monks of old times, (distillers) started to market the liquor recipes which were the result of centuries of research in the 17th century

# HISTORY

➤ In France it was Marie Brizard (Marie Brizar), Edouard Cointreau (Cointreau), Pierre and Jean Get (Get 27), Louis-Alexander Marnier-Lapostolle (Grand Marnier) and a few others, named their liqueurs after themselves, which brought them fame

# PRODUCTION

- Top-quality liqueurs are produced by distillation of either the fermented flavor materials or the spirit in which they have been infused
- Many liqueurs use finished spirits such as Cognac, Rum or Whisky as their base

# PRODUCTION

- Others macerate fruit or other flavorings in a neutral spirit. Crèmes (crème de menthe, crème de cacao, etc.) are liqueurs with a primary flavor (a single, dominant flavor rather than a mix), while cream liqueurs combine dairy cream and alcohol in a homogenized, shelf-stable blend

# CATEGORIES

- Liqueurs, which are divided into two categories-plant and fruit.
- Fruit take on the color of the fruit used in production
- Plant are usually clear, but can take on the color of one of the herbs used in the blend

# CATEGORIES

- Liqueurs are made from a base spirit (vodka, gin, etc.
- Flavored with herbs, fruits, bark, seeds, peels, juices, roots, or flowers. Liqueurs are also known in the United States as cordials

# METHODS OF EXTRACTATION

There are four methods used to extract flavors:

➤ **Maceration -**

The flavoring agent is immersed in the base spirit until the flavor is absorbed. This process can take years, it is used when the ingredients would lose flavor if heated

# METHODS OF EXTRACTATION

There are four methods used to extract flavors:

➤ **Infusion –**

➤ The flavoring agent is placed in a sieve and the liquor is run through it for weeks at a time

➤ **Coagulation -**

The spirit is bubbled through the flavoring agents for extracting flavors

# METHODS OF EXTRACTATION

There are four methods.

➤ **Percolation-**

- In this method the flavoring ingredients are hung over heated spirit and the vapors absorb the flavors and condenses back to into the spirit

# LIQUEUR LIST

- AMARETTO (Disarrono) : Italian, Thick, dark almond-flavored liqueur.
- ANISETTE: Brandy based ,flavored with aniseeds.



# LIQUEUR LIST

- IRISH CREAMS (BAILEYS):
- One of the finest, most popular Irish Creams made with Irish Whiskey and rich cream



# LIQUEUR LIST

- BENEDICTINE:
- Brandy based French, One of the oldest liqueurs (originally produced in 1510) with a heavily guarded secret recipe by monks
- Flavored with 27 herbs, plants, and peels



- COINTREAU:
- French
- A fine orange and brandy based liqueur often used in place of triple sec



- CHAMBORD: French
- It is made from black raspberries, blackberries, honey, vanilla, and Cognac



- ADVOCAT: Dutch
- A sweet yellow liqueur with a brandy base and egg yolk flavour



- CREME DE BANANA: French
- Brandy based flavored by bananas and golden in color



- CREME DE CACAO: French
- Brandy based Vanilla & Chocolate-flavored liqueur that comes in "white" (or clear) and "dark" (or brown) form



- CREME DE CASSIS:  
French,
- Brandy based Flavored  
primarily from black currants



- CREME DE FRAISE:  
French,
- Brandy based Flavored by  
strawberries



- **CHERRY HEERING:**  
Danish,
- Brandy based Considered one of the finest cherry liqueurs, named after its founder, Peter Heering



- **KAHLUA:**
- Brandy based One of the most popular coffee liqueurs, imported from Mexico



- LIMONCELLO:
- Neutral alcohol based Italian liqueur flavored by lemon rinds. A hazy, yellow color
  
- MIDORI: Japanese/Mexican fine, honeydew melon liqueur



- OUZOU: An anis-flavored liqueur from Greece
- PERNOD: French,
- A legal form of "absinthe" that does not include wormwood (only fennel & anise)



- PARFAIT AMOUR:
- French,
- Purple liqueur made from lemon, citron, coriander, sugar, and alcohol



- TEQUILA ROSE: Sweet, strawberry-flavored Mexican cream liqueur made from a blend of strawberry cream liqueur and tequila



- RUMPLE MINZE:
- A fine German style peppermint schnapps



- TIA MARIA:
- Jamaican, Rum based fine coffee liqueur



- DRAMBUIE:
- Made with Scotch malt whiskies that are, at least, 15 yrs. old and flavored with heather honey and a secret blend of herbs
  
- CREME DE FRAMBOISE:  
French, Brandy based  
Flavored by raspberries



- CREME DE MENTHE:
- Brandy based Flavored by mints (primarily peppermint) and available in "white" (or clear) and "dark" (or green) form. The only difference being that the green has a harmless dye added



- CURACAO:
- Scotch based Flavored by the dried peels of oranges. It is a heavy orange liqueur that is available in an amber, "Orange" form and deep "Blue" form



- FRANGELICO:
- Italian, hazelnut and herb flavored



- GALLIANO:
- Italian, brandy based flavored with star anise, peppermint, ginger, and citrus, then infused with vanilla



- GRAND MARNIER:
- Orange peel steeped in cognac, a richer form of Curacao



- IRISH CREAM:
- Cream liqueur based on Irish whiskey, coffee, cream, and other ingredients, which can be served on its own or used in mixed drinks or as part of a shot



- JAGERMEISTER:
- German liqueur flavored with citrus, ginger, and licorice



- KIRSCHWASSER:
- A high-proofed, clear, cherry brandy



- ROCK AND RYE:
- Canadian, rye whiskey-based liqueur, but includes neutral spirits, rock candy syrup, and fruits



- Sambuca:
- Sambuca is an Italian aniseed-flavored, usually colorless liqueur



- TRIPLE SEC:
- An orange liqueur much lighter in body to Curacao and of lower proof
- Often used as an ingredient in margarita



# Service of Liqueurs

- Liqueurs are served in a **Elgin shaped liqueur glass**. Standard measure is 30ml.
- If served frappe, liqueurs will be poured over crushed ice
- Many liqueurs are served at room temperature and sometimes ignited before service



# Service of Liqueurs

- Liqueurs are very commonly added in a wide range of cocktails



e.g.. Pousse Café.

A type of cocktail which is made by pouring different colored liqueurs one over the other based on their densities.



# SERVICE OF LIQUEUR

- Liqueurs are mostly served straight in liqueur glass
- Some liqueurs like crème de menthe, triple sec, Curacao, bailey's Irish cream are served with crushed ice as Frappe or Mist with a small drinking straw
- In Room service , there is a tent card called as "Good night Cap" with names of liqueurs in it

# BITTERS

- A **bitter** is a preparation of herbs and citrus dissolved in alcohol with a bitter or bittersweet flavor
- The various brands of bitters, once numerous, were formerly manufactured as patent medicines, often serving as digestives

# BITTERS

- The few remaining varieties are principally used as aperitifs or as flavorings in cocktails
- While bitters commonly have an alcoholic strength of up to 45-55%, they are normally consumed in small amounts, added as a flavoring agent dissolved in alcohol

# Types and brands

- Amer Picon (France)
- Angostura bitters (from Trinidad and Tobago)
- Campari (from Italy)



# Types and brands

- Fernet Branca
- Jägermeister
- Orange bitters
- Pimm's No. 1



# REFERENCES

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**THANK YOU**

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