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
DEFINITION

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

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LIMONCELLO:
Neutral alcohol based Italian liqueur flavored by lemon rinds. A hazy, yellow color.

MIDORI: Japanese/Mexican fine, honeydew melon liqueur.
OUZO: 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 an *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.
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
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
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THANK YOU

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