

LIQUEUR

DEFINITION

An alcoholic beverage produced by combining spirits with fruits, herbs and other flavouring elements and containing more than 2.5% by weight of sugar.

ORIGIN

- Latin word- LIQUIFACERE- means to dissolve or melt
- Liqueurs were used as medicine for stomach ailments
- Since these medicines were harsh tasting so they were sweetened with honey

OTHER NAMES

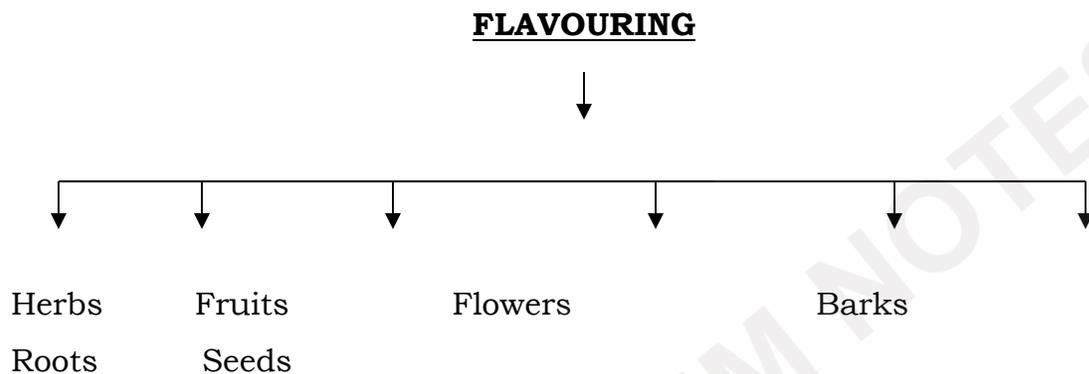
- CORDIAL -- SWEET (AMERICA)
- DIGESTIF -- DIGESTIVE (FRANCE)

CLASSIFICATION

- Base spirit
- Type of flavouring

- Method of manufacturing

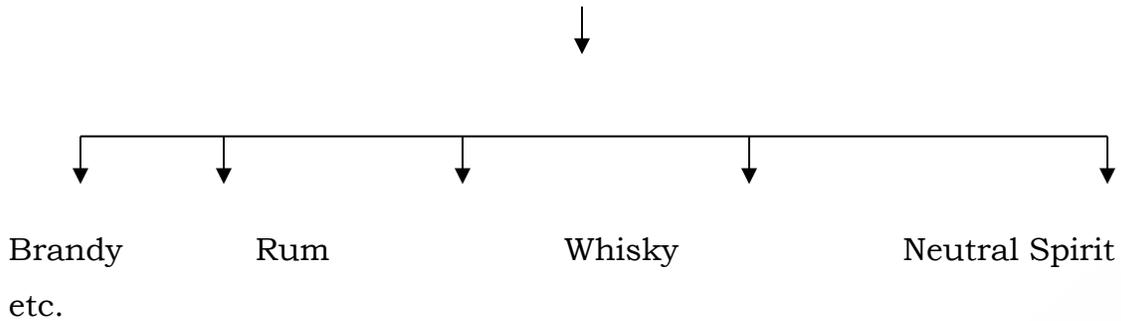
In fruit liqueurs different portions of the fruits like peel, pulps etc are used. In plant liqueurs, leaves, herbs, barks are used.



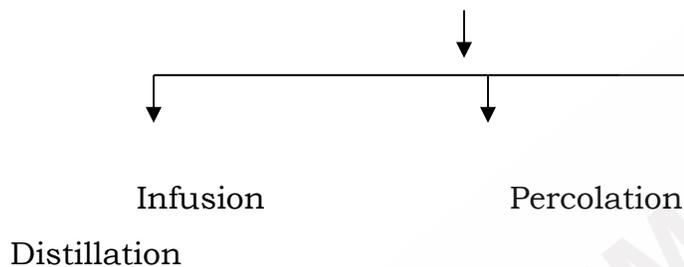
- **Herbs** – Basil, Peppermint, Rosemary, Sage, Thistle, Thyme etc.
- **Flowers** – Chamomile, Lavender, Lily, Rose, Saffron etc.
- **Fruits** – Berries, Peaches, Oranges, Pineapple, Banana, Raisins etc.
- **Barks** – Angostura, Myrrh, Sandalwood, Sassafras, Cinchona etc.
- **Roots** – Angelica, Celery, Ginger, Liquorice, Turmeric, etc.
- **Seeds** – Aniseed, Pepper, Juniper Berries, Caraway, Clove, Coffee etc.

Brandy is the most commonly used **base spirits** for liqueurs, others being rum, whisky, neutral spirit etc.

BASE SPIRIT



MANUFACTURING STYLES



MANUFACTURING STYLES

- INFUSION / MACERATION

- Flavourings steeped in high proof spirit (6-8 months) so that the alcohol absorbs the character of the substance
- Flavoured spirit drawn off and filtered.
- Additional spirit is added to adjust the flavour, sweetened, some are aged.

(in case of delicate fruits like strawberries, raspberries, peaches etc)

- PERCOLATION

- Similar to coffee percolator.

- Flavouring agents in upper part.
- Spirit in lower part (pumped through the flavourings).
- This continues for weeks or even months
- Flavoured spirit is separated and filtered
- Spirit is added to adjust the flavouring
- Sweetened (in case of vanilla beans and coco pods)
- **DISTILLATION**
 - in medium sized pot still, similar to gin still.
 - flavouring agents first soaked in spirit to soften for 24-48hrs.
 - Additional brandy is added and distilled
 - sweetened, some are aged (specially in case of plant liqueurs)

BRANDS

| LIQUEUR | COLOUR | FLAVOUR / BASE SPIRIT | COUNTRY |
|--------------------------------------|----------------|---------------------------------|---------------------------|
| Abricotine | Red | Apricot / Brandy | France |
| Avocaat | Yellow | Egg, Sugar/Brandy | Holland |
| Anisette | Clear | Aniseed / Neutral Spirit | France, Spain, Italy |
| Arrack | Clear | Herbs, Sap of Palm Trees | India, Sri Lanka, Jamaica |
| Bailey's Irish Cream | Coffee | Honey, Chocolate, Cream Whiskey | Ireland |
| Benedictine DOM (Deo Optimo Maiximo) | Yellow / Green | Herbs/Brandy | France |
| Calvados | Amber | Apple/Brandy | France |
| Chartreuse | Green & Yellow | Herbs/Brandy | France |
| Cherry Brandy | Deep Red | Cherry/Brandy | Denmark |
| Cointreau | Clear | Orange/Brandy | France |
| Crème de | Dark | Chocolate, Vanilla/Rum | France |

| | | | |
|--------------------|----------------|------------------------------|-------------------------|
| Cacao | Brown | | |
| Drambuie | Golden | Heather, Honey, Herbs/Whisky | Scotland |
| Grand Marnier | Amber | Orange/Brandy | France |
| Glavya | Golden | Herbs, Spice/Whisky | Scotland |
| Kirsch | Clear | Cherry/Neutral Spirit | Scotland |
| Kahlua | Pale Chocolate | Coffee/Rum | Mexico |
| LIQUEUR | COLOUR | FLAVOUR / BASE SPIRIT | COUNTRY |
| Kummel | Clear | Caraway seeds/Neutral Spirit | East European Countries |
| Maraschino | Clear | Maraschino Cherry | Italy |
| Parfait Amour | Violet | Violet, Lemon peels, Spices | France/Holland |
| Sambuca | Clear | Liquorice/Neutral Spirit | Italy |
| Slivovitz | Clear | Plum/Brandy | East Europe |
| Southern Comfort | Golden | Peaches/Oranges/Whisky | United States |
| Strega (The Witch) | Yellow | Herbs, Barks, Fruit | Italy |
| Tia Maria | Brown | Coffee/Rum | Jamaica |
| Van der Hum | Amber | Tangerine/Brandy | South Africa |

USES OF LIQUEURS

- After dinner drink- good for digestion
- Cocktail ingredient
- For specialty coffees
- For making desserts
- For flavouring ice creams and chocolates
- Sorbet can be made with liqueurs
- Served in liqueur glasses (30ml)

BITTERS

Generally spirits (and sometimes wine), flavoured and made bitter to serve as an aperitif or for flavouring cocktails.

POPULAR VARIETIES

- **AMER PICON :**

BLACK FRENCH BITTER. GRENADINE OR CASSIS IS USED TO MAKE IT MORE ACCEPTABLE

- **ANGOSTRA BITTERS :**

- MOST FAMOUS
- RUM BASED - BRIGHT RED COLOURED
- GENETIAN ROOTS FLAVOURED
- INVENTED BY Dr. SEIGART
- FROM BOLIVAR

- **BYRRH :**

MADE IN FRANCE NEAR SPAIN. BASE OF RED WINE, QUININE FLAVOURED AND HERBS AND FORTIFIED WITH BRANDY.

- **CAMPARI :**

- ITALIAN APERITIF. FLAVOUR OF ORANGE (CHINOTTO) PEEL AND OTHER HERBS.

- DARK RED COLOURED

- **FERNET BRANCA :**

- ITALIAN ORIGIN
- PRIZED AS A HANGOVER CURE

- **UNDER BERG :**

- GERMAN BITTER
- SOLD IN MINIATURE BOTTLES (20ML)

OTHERS

- AMORA MONTENEGRO
- RADIS
- UNICUM
- ABBOTS
- PEYCHAUDS
- BOONE KAMP
- WELLING

SERVICE

- Served in liqueur glasses at room temperature before meal
- Mixed with soda or water and ice
- In cocktails (pink gin) or in coffee
- As stomach reviver and anti hangover

