

# Liqueurs

**Hot Shots:** 20ml Liqueur in a 60ml shot glass. Fill up with hot coffee, top with whipped cream.



**41219 After Hours** is a social drink with the delicate flavour of chocolate mint. Serve well cooled in a shot glass or use as a mixer.

**Instructions:** Pour the contents of this bottle and 250 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41205 Australian Wilderness** is a slightly sweetened alcohol with the mild, exotic taste of eucalyptus. Serve neat or mixed in drinks.

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until sugar dissolves. Fill up bottle with vodka and shake until contents have fully blended



**41051 Yellow French Pastis** - Yellow French Pastis is an aniseed-flavoured, spicy yellow beverage that emulsifies (becomes milky) when mixed with water. Drink neat or mixed with 5 parts water, tonic water or orange juice. [Pernod is a brand of Pastis]The distinct licorice flavor of the anise-based Pastis has been a French favourite for 200 years both as a before-dinner beverage that stimulates the appetite and a zestful cooking ingredient.

**Instructions:** Purists mix one part of Pastis with five parts of water as an aperitif, but there is a large variety of drink or cocktails based on this liquor.



**41234 Green Curacao** is a classic citrus liqueur used in drinks like "Green Elevator." Mix 40ml gin and 20ml Green Curacao in a tall glass with ice cubes; fill with 7-Up®.

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41284 Peach Whisky** is a peach-flavoured whisky liqueur. Drink neat or in mixed drinks.

**Instructions:** Pour the contents of this bottle and 180 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41242 Strandier Liqueur** is a citrus liqueur with an orange and cognac base.

**Instructions:** Pour the contents of this bottle and 120 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41262 Amaretto Almond Liqueur** is a splendid almond liqueur. Drink "on the rocks" or in mixed drinks.

**Instructions:** Pour the contents of this bottle and 275 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41256 Coconut Liqueur** has the gentle flavour of coconut. Drink "on the rocks" or mixed in drinks.

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended



**41245 Swiss Chocolate Almond Liqueur** - is a delicious blend of dark chocolate and almond.

**Instructions:** Pour the contents of this bottle and 300 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41049 Black Sambuca** - Black Sambuca is a richly flavoured aniseed liqueur with roots in Italy. Instructions: Pour the contents and 160 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41053 Absinthe** - an emerald green colour, is a wormwood-flavoured aperitif woven into many legends, and was the favourite drink of the artistic set in Paris in the 1800s. It is a strong aniseed and liquorice-flavoured liqueur, banned as toxic in 1915. Pastis is similar, but less strong. Absinthe is a distilled spirit of many herbs and spices. The ingredient wormwood caused its ban around the turn of the century in most countries. Absinthe was one of the main ingredients in the making of the first cocktails. The Sazerac is reputed as the original cocktail. Pernod was an original Absinthe. It is still distilled today without the wormwood. Ricard, Herbsaint, Anisette, Ouzo, and Sambuca are also used as a substitute.

**Instructions:** Pour the contents of this bottle and 75 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake the bottle until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.

### Absinthe cocktail

45ml [1 1/2 nips] Absinthe, Anisette or Pernod,  
1 Egg White,  
1 tsp. Sugar

Shake with ice, Strain & Serve in a chilled cocktail glass & garnish with lemon twist

### Maiden's Blush Cocktail

30ml Absinthe substitute (Pernod),  
45ml [1 1/2 nips] Dry Gin,  
1 tsp. Grenadine

Shake with ice, Strain into a chilled cocktail glass



**41230 Blue Curacao** - Blue Curacao Liqueur is a citrus liqueur made from the husks of the Curacao fruit.

Curacao date back to the seventeenth century when Dutch traders brought back oranges from the Curacao islands in the West Indies. It is made from a mixture of peel from Curacao and Valencia oranges. The most common colour is White, but other colours are available: orange, red, green and blue.

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.

### Blue Devil

2 parts Gin  
1 part lime juice  
1 part Blue Curacao.

### Blue Lagoon

25 ml Blue Curaçao  
25 ml vodka  
Lemonade

Pour in a highball glass on ice. Garnish with a cherry.



**41286 Triple sec** is a fresh citrus liqueur based on three different citrus fruits. Drink neat or mixed in drinks like Margarita with Tequila and lemon juice. Try: 30ml Triple Sec, Soda water with a dash of Lime juice cordial.

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.

**Triple sec:** Sweet orange liqueur. Curaçao is triple sec. Cointreau is widely regarded as the best brand.



**41288 Passiona** is an exotic liqueur with a passion fruit base. The taste is slightly bitter, yet refreshing and pleasant.

**Instructions:** Pour the contents of this bottle and 180 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.



**41248 Coffee Liqueur** (Kahlua) is often used in mixed drinks. For example, for "Black Russian" blend with an equal part vodka and serve "on the rocks".

**Instructions:** Pour the contents of this bottle and 200 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.