



41278 Creme de Menthe is a classic white peppermint liqueur. Drink as liqueur, "on the rocks" or in long drinks.

Instructions: Pour the contents of this bottle and 230 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.



41280 Swedish Punch is a unique beverage. Drink as a liqueur or hot (70 Å°C) with yellow split pea and pork soup.

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.



41212 Creme de Cacao is a creamy chocolate and vanilla liqueur. Drink neat or mixed in drinks.

Instructions: Pour the contents of this bottle and 280 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.

Alexander
25 ml gin
25 ml creme de Cacao
50 ml cream

Shake hard with ice in a cocktail shaker. Strain into a cocktail glass. Brandy can be added to give a sweet taste.



41218 White Cocoa Liqueur is a white creamy chocolate and vanilla liqueur. Drink neat or mixed in drinks.

Instructions: Pour the contents of this bottle and 260 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.

Grasshopper
30ml White creme de Cacao
45ml Green creme de Menthe
60ml fresh cream
Cracked ice

Shake crÅme de cacao, creme de menthe and cream with ice. Strain into a champagne glass and serve.



41252 Sambuca - Sambuca is a richly flavoured aniseed liqueur that originated in Italy. Con mosche (with flies): put three coffee beans in a shot glass, fill up with Sambuca and set fire to the drink.

Instructions: Pour the contents of this bottle 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.



41251 Peach Cream is a cream liqueur peach with a Peach base.

Instructions: Pour the contents of this bottle and 210 grams of granulated sugar and 750ml of whipping cream into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Fill up bottle with vodka, pour into a bowl, and blended completely using an electric mixer. keep stored in refrigerator for maximum 7 days.



41391 Wolf's Paw is a cranberry drink from "the land of the wolves" in northern Scandinavia. Serve on the rocks or mix with grape juice or Cola.

Instructions: Pour the contents of this bottle and 240 grams of granulated sugar into a 750 ml 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.



41244 Strawberry Cream is a creamy liqueur with a fresh strawberry flavour. Serve well cooled in a shot glass or use as a mixer.

Instructions: Pour contents of this bottle and 210 grams of granulated sugar into a 750ml bottle. Add 200 ml of whipping cream. Fill 3/4 full with vodka and shake until sugar has dissolved. Fill up bottle with vodka, pour into a bowl, and blend completely using an electric mixer.



41281 Rom Cream is a creamy liqueur with a cream and Inlander Rum base. Serve well chilled or in hot coffee.

Instructions: Pour the contents of this bottle and 175 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.



41249 Mia Theresa (similar to Tia Maria) is an exiting coffee liqueur made from only the finest ingredients. Superb for mixed drinks or on the rocks.

Instructions: Pour the contents of this bottle and 222 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.

Lazy Daze
30ml Mia Theresa
15ml Vodka
30ml Green Creme de Menthe
Lemonade
Fresh Cream
Ice

Pour Mia Theresa, vodka and crÅme de menthe into a 582ml highball glass filled with ice. Top with lemonade, stir. Pour cream over a spoon so it overflows and floats on the surface. Garnish with a cherry and mint leaves.



41246 Irish Cream is an Irish Whiskey liqueur based on cream and chocolate.

Instructions: Pour the contents of this bottle and 210 grams of granulated sugar and 200ml of cream into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Fill up the bottle with vodka, pour into a bowl, and blend completely using an electric mixer. Keep stored in refrigerator for maximum 7 days.

B&B
25 ml Irish Cream
25 ml Triple Sec
25 ml Mia Theresa

Pour Irish Cream, then carefully pour the Mia Theresa so it sits on top of the Irish Cream and then in the same way Triple Sec. Light the Triple Sec to serve but obviously blow it out before drinking.



41210 Coco Rum liqueur is a pleasant mix of coconut and rum. Drink straight or with ice. Also good in mixed drinks. Similar in style to *Maiibu*

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.

Creole Cocktail
25 ml Coco rum
25 ml orange juice
25 ml vodka
1 dash Grenadine

Combine cracked ice with Coco rum, orange juice, vodka and Grenadine in shaker and mix well. Pour into large goblet with cubed ice. Garnish with slice of orange, cherries and slices of coconut.

Pina Colada
50 ml white rum (Baccara)

25 ml Coco rum
15 ml cream
Pineapple juice
Maraschino cherry
Pineapple
Hollowed-out coconut if desired

Combine the first four ingredients with ice in a blender, or shake vigorously until frosty. Strain into a tall glass or hollowed-out coconut and garnish with a maraschino cherry and a stick of pineapple. Serve with a straw.



41225 Kabana is a full flavoured liqueur tasting of coffee and bananas. Drink as a liqueur or with coffee. Also good for mixing tall 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.



41276 Creme de Menthe is a classic white peppermint liqueur. Drink as a liqueur, "on the rocks" or in long drinks.

Instructions: Pour the contents of this bottle and 230 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.



41257 Liqueur 45 is a vanilla-flavoured herb liqueur. Serve with ice, bitter, cola, vodka or try with 3/4 milk. Also good as Hot Shot.

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.



41208 Creme De Banana Liqueur is a classic fruit liqueur. Drink as fruit liqueur or in tall drinks. Why not make a "San Francisco" with vodka, orange juice and Grenadine?

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.



41209 Liqueur Exotic is a unique green banana liqueur from Indonesia. Drink as a liqueur, on the rocks, or mixed in drinks.

Instructions: Pour the contents of this bottle and 230 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.



41295 Mississippi (styled like Southern Comfort) is a dry fruit liqueur based on Bourbon Whiskey and citrus. Serve on the rocks or mixed with tonic, soda or lemon juice.

Instructions: Pour the contents of this bottle and 90 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.



41222 Cloudberry Liqueur is a tasty succulent liqueur based on cloudberry. Drink as shot or mixed in drinks.

Instructions: Pour the contents of this bottle and 195 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



41220 Hazelnut Liqueur (styled like Frangelico) is a traditional Italian hazelnut drink. Enjoy as a liqueur or mixed in drinks. Very good as Hot Shot. Pour 20ml Hazelnut Liqueur in a shot glass. Fill up with hot coffee and top with whipped cream.

Instructions: Pour the contents of this bottle and 240 grams of granulated sugar into a 750 ml 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.



41243 Irish Coffee is a liqueur made from coffee and Irish whiskey. Drink on the rocks or in mixed drinks.

Instructions: Pour the contents of this bottle and 210 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.



41207 Aurrantii Amari is a fresh and fruity aperitif made from berries and fruits.

Instructions: Pour the contents of this bottle and 160 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.



41239 Italiano is an golden coloured liqueur with a liquorice and aniseed flavour. Try a "Hot Shot": Pour 20ml of mixed Italiano Liqueur in a 60ml shot glass, fill up with coffee and top off with whipped cream.

Instructions: Pour the contents of this bottle and 190 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.

Harvey Wallbanger
25 ml vodka
Orange juice
25 ml Italiano

Fill a tall glass three quarters with ice. Add the orange juice and vodka, then stir. Gently float the Italiano on top. Garnish with slice of orange.



41293 Whisky Liqueur is a mild liqueur with a whisky and honey base. Drink in coffee or with dessert.

Instructions: Pour the contents of this bottle and 222 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.