

Prenzel

ESSENTIAL FLAVOURS -

AMARETTO CONCENTRATE

Amaretto (am-ah-reht-toh) is a traditional Italian almond flavoured liqueur, made from apricot pits and flavoured with almonds and aromatic extracts, it provides a wonderful flavour boost to many applications.

Applications:

Offers a superb base flavour and is currently used in many kitchens. Its unique flavours are especially popular in cakes and desserts.

It is a very versatile flavour and compliments many fruit flavours especially nuts. Amaretto can be added to give your desserts that point of difference so your customers will wonder what that special background flavour is you have used.

Benefits:

Why should I use Prenzel Essential Flavour Concentrates?

- ✓ Higher alcohol carries the flavour resulting in a lower flavour evaporation rate once heated
- ✓ Sugar free
- ✓ Natural
- ✓ Gluten free
- ✓ Designed specifically for culinary applications
- ✓ Available in 1 litre, 5 litre and 20 litre quantities
- ✓ Available in plastic bottles – no concern over broken glass in a busy workplace
- ✓ Higher flavour retention than the standard spirit equivalent
- ✓ Better performance – fantastic flambé
- ✓ Extremely economical
- ✓ A NZ made product that can be purchased directly from the manufacturer
- ✓ Greatly increases residual flavour at the end of the cooking process
- ✓ Extremely versatile - can be used in many culinary applications.

Uses:

- ✓ Muffins, cakes, biscuits/cookies and slices
- ✓ Desserts such as cheesecakes, trifles, tiramisu,
- ✓ Truffles and chocolates
- ✓ Egg dishes such as sweet omelettes, French toast etc
- ✓ Breads, scones, loaves and buns
- ✓ Gravies and sauces



Testimonials:

“Prenzel flavours add value and that special point of difference to our specialty cakes and truffles and when used in fillings for our chocolates. Prenzel flavours are easy to use and are of an extremely high quality but also very economical.”

-Vicki Tilley
from Dorothy's Patisserie
Wellington

**For more recipe ideas, please
visit our website:**

www.prenzel.com



Recipes:

Chocolate Butter Cookies

250g butter, softened
½ cup sugar
1 egg
3 Tbsp Prenzel Amaretto Essential Flavour Concentrate
2 cups flour
½ tsp baking powder
Pinch of salt
½ cup cocoa
Whole almonds, optional

Preheat the oven to 180°C. Cream the butter and sugar until very fluffy. Add the egg and Amaretto, mix well. Gradually add the flour, baking powder, salt and cocoa. Mix until just blended. Fill a pastry bag fitted with a large open star tip with the cookie dough. Pipe the cookies onto a parchment lined tray. Moisten almonds with Amaretto (if using) and press into cookie centre. Bake 10 to 15 minutes until firm.

Brownies

170g butter
170g chocolate, coarsely chopped
3 eggs
1⅓ cup sugar
¼ tsp salt
1½ cups chopped pecans and walnuts
¾ cup flour
3 Tbsp Prenzel Amaretto Essential Flavour Concentrate

Icing

Preheat oven to 180°C. Grease a 22cm x 30cm baking dish. Melt butter in a saucepan over a low heat. Remove and add the chocolate and stir continuously with a wooden spoon until smooth. Transfer to a mixing bowl to cool. Add eggs, sugar, salt, nuts and flour and stir to combine. Spread into prepared pan and bake for 30-35 minutes. Cool. Poke with a fork and pour Amaretto over the top. Refrigerate overnight then ice with Amaretto icing.

Brunch Omelette

1 cup fresh fruit such as blueberries, strawberries, peaches
3 Tbsp Prenzel Amaretto Essential Flavour Concentrate
60g cream cheese at room temperature
4 eggs
2 Tbsp milk
2 Tbsp butter
Sour cream for garnish
Brown sugar for garnish

Toss the fresh fruit with 1 Tbsp Amaretto then set aside. To make the filling, beat together the cream cheese and 1 Tbsp Amaretto until smooth. Set aside. Whisk the eggs, milk and remaining 1 Tbsp Amaretto in a small bowl until frothy. Melt 1 Tbsp butter in a medium pan over a high heat. Coat the pan with butter and when the foam subsides, pour half the egg mixture into the pan. Swirl to distribute the eggs. When set, spoon half the filling onto one side of the omelette. Jerk the pan, tilting to roll the omelette onto itself, then turn out onto a serving plate. Repeat with the remaining butter, egg mixture and filling. Spoon the fruit mixture over the omelette and garnish with sour cream and brown sugar.