



ESSENTIAL FLAVOURS - BRANDY CONCENTRATE

In the early 16th century, wine was a popular product for trading so a Dutch trader invented a way to ship more wine in limited cargo space – removing the water. Once reaching port, it was discovered that the concentrate called “brandwijn” (meaning burnt wine) often tasted better than the original wine. Many vintners then adopted the practice of producing “brandwijn”, which was shortened to the name “brandy”.

Applications:

Brandy is a very popular flavour for cooking and used in a great number of recipes which include:

- ✓ Cakes
- ✓ Chocolates/Truffles
- ✓ Fruit Cakes
- ✓ Sauces
- ✓ Flambé
- ✓ Many desserts
- ✓ Butter Creams
- ✓ Custards

We find Essentially Brandy Concentrate is especially popular with many bakeries throughout New Zealand for their speciality Xmas baking. Usually fruit is soaked in brandy prior to baking Xmas cakes and desserts.

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.



Testimonials:

“We used to buy standard spirits from the bottle store, but changed to Prenzel Essential Flavours because of their higher flavour profile and strength, and because they are designed specially for culinary use.”

-Jason Heaven
from Heavens Bakery

Six times winner of
Baker of the Year

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

www.prenzel.com

