



## ESSENTIAL FLAVOURS - CASSIS CONCENTRATE

Cassis is a French liqueur popular with the upper echelons of society particularly when added to champagne to create the infamous Kir Royale. Developed originally to flavour bad batches of red wine, it has a wonderful flavour that combines well with both sweet and savoury applications. Prenzel's Cassis Concentrate is a rich and fruity blackcurrant concentrate made from real blackcurrants added to a neutral grain spirit base.

### **Applications:**

- ✓ Added to a range of sweet recipes – add a dash to fruit salad syrups, drizzle over vanilla ice cream, stir a teaspoon of cassis into whipped cream and use to top a pavlova or add to cooked blackcurrants to enhance their flavour.
- ✓ Soak the berries to give more flavour
- ✓ Add to savoury casseroles and gravies
- ✓ Wonderful with cheesecakes.

### **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
- ✓ Breads, scones, loaves and buns



### **Testimonials:**

"I have found Prenzel Essential Flavour Concentrates to be a product I can trust as they are a nice natural base flavour adding that point of difference to my culinary dishes."

-Marc Soper  
Chef of the Year 2005

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

**[www.prenzel.com](http://www.prenzel.com)**

