



ESSENTIAL FLAVOURS -

PREMIUM GRAND ORANGE CONCENTRATE

Grand Marnier®'s origins date back to 19th century France. Bitter orange peels are added to a cognac brandy base along with spices and vanilla. It is then sweetened with a sugar syrup to produce an orange-flavored liqueur and aged in oak barrels to mellow the liqueur before bottling. Grand Marnier® boasts of being the first liqueur to be exported from France. This liqueur is amber in color with a distinct orange flavor which lends itself to many cooking applications. There are a number of orange liqueur products on the market, including Cointreau®, which has an equally long history but is clear in colour.

Prenzel's Grand Orange Essential Flavour is the profile equivalent to the standard spirit Grand Marnier®.

Applications:

Prenzel Grand Orange Essential flavour can be used in many food applications but is particularly popular in specialty cake and dessert making. Prenzel Grand Orange is an extremely economical option compared to the standard equivalent with many customers agreeing they get the same or in many cases a better flavour from their finished product.

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:

“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

