



## ESSENTIAL FLAVOURS - KIRSCH CONCENTRATE

Kirsch is the German word for cherry brandy and is the oldest fruit brandy. It was first produced in the XVIIIth century. Kirsch is a white brandy triple distilled from cherries including the kernal. Prenzel's Kirsch Essential Flavour is a traditional European spirit recreated and improved using New Zealand fruit and aged. It has a characteristic almondy flavour derived from the cherry stones.

### **Applications:**

It is an excellent ingredient for adding flavour to:

- ✓ Cakes, slices
- ✓ Confectionery especially truffles
- ✓ Ice-cream and sorbets
- ✓ Fondues and fruit cocktails.

### **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 and tiramisu
- ✓ Truffles and chocolates
- ✓ Breads, scones, loaves and buns



### **Testimonials:**

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

-Marc Soper  
New Zealand Chef of the Year  
2005

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

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

