



ESSENTIAL FLAVOURS - LEMON CONCENTRATE

Essentially Lemon Concentrate is derived from lemons and the lemon peel, which is why it is considered to have a slightly bitter taste. There are no artificial flavours or colours in this product.

Applications:

- ✓ Very popular for desserts like cheesecakes, meringues, and sponges
- ✓ Used in classic lemon sauces to help lift the flavour
- ✓ A must for muffins, slices and cakes and especially in the icing.

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
- ✓ Custards and sweet sauces



Testimonials:

“Heavens Bakery has been using Prenzel products for many years. We have found the products to be consistently high quality, economical and easy to use.”

-Jason Heaven
from Heavens Bakery
Six times Baker of the Year

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

www.prenzel.com

