



ESSENTIAL FLAVOURS - MACADAMIA CONCENTRATE

Known as the "Queen of Nuts," macadamias offer a rich, buttery, delicate flavour and smooth texture unlike that of any other nut. Long considered a gourmet nut, macadamia's are currently increasing in popularity. Prenzel's Macadamia Concentrate is made from distilled extracts of macadamia nuts and peanuts with no artificial flavours or colourings.

Applications:

- ✓ Economical to use instead of buying macadamias in general baking such as cakes and slices etc
- ✓ Great to use as flavouring for sauces
- ✓ Easy to use in ice-cream, cheesecakes and puddings.

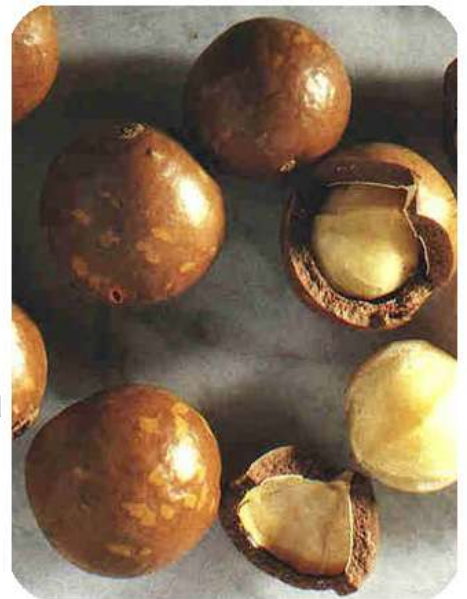
Benefits:

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:

"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

