



ESSENTIAL FLAVOURS -

PREMIUM RUM CONCENTRATE

Rum is a [distilled beverage](#) made from [sugarcane](#) by-products such as [molasses](#) and sugarcane [juice](#) by a process of [fermentation](#) and [distillation](#). The distillate, a clear liquid, is then usually aged in [oak](#) and other casks. Rum enhances a number of cooked dishes. It may be used as a flavouring agent in items such as [rum balls](#) or rum cakes. Rum is commonly used to macerate fruit used in [fruitcakes](#) and is also used in [marinades](#) for some Caribbean dishes. Rum is also used in the preparation of [Bananas Foster](#) and some [hard sauces](#).

Applications:

If you use Rum you must try our Premium Rum Essential Flavour. This rum concentrate has been made using the highest quality essential flavours on a 60% alcohol base, which gives you a true rum flavour. It can be diluted 1 part rum to 3 parts water, juice or sugar syrup. An ideal flavour for truffles, soaking fruits, with chocolate making or gourmet ice cream flavours such as rum and raisin. It can also be used in speciality baking or as a flavour for many desserts.

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, tiramisù,
- ✓ Truffles and chocolates



Testimonials:

“We use Rum Essential Flavour for flavouring truffles. I like a strong flavour particularly in a ganache – there’s nothing worse than buying a rum truffle and not tasting the rum. If the flavour’s there, the customer will pay the price.”

-Kathy Kearns
from Oslers Bakery
Wairoa

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

www.prenzel.com

