



ESSENTIAL FLAVOURS -

SHERRY CONCENTRATE

Fortified wine was traditionally developed to last the entire journey on long sea voyages in the 16th and 17th centuries. Prenzel's Sherry Concentrate is derived from a neutral grain spirit base with the addition of natural sherry extracts. This provides a unique flavour that makes it a classic in any kitchen.

Applications:

- ✓ Popular for fruit soaking in preparation for fruitcakes
- ✓ Has a lovely flavour when used in desserts, truffles, soft centered chocolates and specialty ice creams
- ✓ Used to enhance the flavour of sauces, gravies and sweet and sour meals
- ✓ Great for meat dishes
- ✓ Fruit cakes and loaves
- ✓ Pâté's.

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:

"Highly recommended for fruit loaf and sherry sauce."

-Neville Edgerton
Chef
from Micheal O'Brien Catering

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

www.prenzel.com

