



SYRUP RANGE

Designed as a Food Service extension to our popular schnapps range, the syrup range is versatile and provides a vital component in many aspects of cooking.

Prenzel Syrup's are just 7% alcohol and have a texture and profile similar to Vincotta products utilising natural sugars rather than refined and processed sugars many other products utilise.

USES:

- ✓ To replace sugar in bakery products and desserts
- ✓ As a glaze for bakery products such as cakes, muffins and tarts
- ✓ Mixed with fresh fruit or added to sweet sauces
- ✓ Added to vinaigrettes and sauces
- ✓ To add to coffees, smoothies and other milk-based drinks
- ✓ Makes a lovely soft centre for muffins
- ✓ A wonderful ice cream topping
- ✓ Add extra flavour to your cheesecakes
- ✓ Drizzle over specialty cakes and desserts for that special point of difference.

PRODUCT BENEFITS:

- ✓ The flavour profile is consistent throughout the cooking process
- ✓ Can replace the need for sugar in a wide range of baked goods
- ✓ Has a good texture that applies well in baked goods
- ✓ More recipe ideas are available on our website – www.prenzel.com
- ✓ Subtle natural flavours which will add value and that point of difference to your finished product resulting in many more satisfied customers
- ✓ Can reduce the need for thickeners
- ✓ No added artificial colours, flavours, preservatives and gluten free
- ✓ Can be used as a ready made glaze
- ✓ Available in a number of different sizes to suit your individual requirements
- ✓ Available in plastic bottles so no concerns over broken glass in a busy working environment
- ✓ We encourage you to trial our flavours offering suggested usages, product information and product samples (check out our extensive range of specification sheets these will give you all the information you need)
- ✓ Prenzel products are HACCP approved.

Available in a number of different flavours including peach, blackcurrant, butterscotch, black sambuca and mocha choca.



RECIPES

BUTTERSCOTCH CHOCOLATE PUDDING

300ml cream
1 kingsize block caramello chocolate
1 dessertspoon Prenzel Butterscotch Syrup

Bring 150ml cream to the boil and then remove from the heat. Break the chocolate into the cream, blending with a spoon until smooth. Cool to room temperature. Whip remaining cream with Butterscotch Syrup and mix with chocolate mixture. Spoon into individual dishes and refrigerate 1-2 hours.

FRENCH TOAST WITH BUTTERSCOTCH SYRUP

3 eggs
1 ¼ cups cream
1 baguette
25g butter
¼ cup Prenzel Butterscotch Syrup

Whisk the eggs and cream together until well combined. Slice baguette into 2 cm rounds then dip into egg and cream mixture. Melt a little butter in a large non-stick frypan. Brown on each side over a moderate heat. To serve, drizzle with Butterscotch Syrup.



SAMBUCA MELTING MOMENTS

250g butter
½ cup icing sugar
1 cup flour
1 cup custard powder

Icing:

125g butter
1 Tbsp Prenzel Black Sambuca Syrup
½ cup icing sugar

Beat butter until light, then beat in the icing sugar until fluffy and pale. Sift together the flour and custard powder. Mix gently into the creamed mixture. Turn the mixture onto a floured board and press together. Rest dough for 20 minutes. Roll out and cut into an even number of small shapes. Place on a greased tray and bake at 180°C for 12 minutes. Cool.

For the icing, beat butter and icing sugar together until very pale then beat in Sambuca Syrup. Join cookies together with the icing.

For more recipe ideas, visit our website: www.prenzel.com

