



ESSENTIAL FLAVOURS -

PREMIUM WHISKY CONCENTRATE

Whisky is made from a fermented grain spirit. However, before the spirit can be called whisky, it must age in a wooden cask for a certain number of years depending upon what type of whisky it will be. Often, whisky makers let the drink mature for many more years than the law dictates. Naturally, part of the whisky evaporates during this time. Distillers call this loss the "angels' share." If you're currently or considering using whisky, you should consider using Prenzel. Prenzel Premium Whisky is a high quality, concentrated 4x flavour carried in 60% alcohol.



Applications:

Many of our customers tell us it is a particularly good flavour with chocolate. Others have cut down on Irish Cream in recipes and increased the whisky component to make it more cost effective. Other uses include whisky in fudges, truffles and chocolate and whisky mud cakes and chocolate and whisky mousse cake. This flavour can really add value and give a real point of difference to your finished masterpiece.

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
- ✓ Sweet and savoury sauces

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

