


Subject: Tourism & Hospitality

Production of Courseware

 -Content for Post Graduate Courses



Paper 5: Food and Beverage Service Operations and Management

Module 30: Liqueurs



THE DEVELOPMENT TEAM

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ITEMS	DESCRIPTION OF MODULE
Subject Name	Food and Beverage Services
Paper Name	Liqueurs
Module Title	Liqueurs
Module Id	
Pre- Requisites	Manufacturing process of Spirits and knowledge about various botanicals
Objectives	Will be able to understand the differentiation between spirits and liqueurs along with their flavour and country of origin
Keywords	Generic ,Proprietary, Base spirit, Flavouring agent,

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1. Introduction

Liqueur should not be confused with the term liquor which means a wide range of alcoholic spirits. Liqueur is a flavored and sweetened alcoholic beverage made by the method of infusion, distillation or sometimes flavorings are being just soaked or macerated in an alcohol base. Various botanicals such as berries, fruits, herbs, nuts, honey and sometimes cream are used to flavor the liqueurs. In short, liqueurs are flavoured sweetened spirits which are characterized by their flavorings and not base spirit. It is very important to distinguish between the spirits and liqueurs to understand what contributes a liqueur. For example Kirsch is a spirit but Cherry Brandy is a liqueur. The distinction lies in the fact that spirit is not sweetened but liqueurs is. Liqueurs contains at least 2.5 % sugar by volume which differs them from flavored spirits. Liqueurs containing from 2.5 to 10 % sugar falls under dry range whereas most of the liqueurs contain up to 35 or 45 % sweetener. Liqueurs are not allowed to aged for a long time however they may have resting periods so that liqueurs may obtain the flavor. Liqueurs with large amount of sugar are called crème liqueurs as word crème indicates a liqueur with base flavor and ingredient the same as its name like crème de cassis. The French often call liqueurs as digestives because they are usually served after a meal as an aid to digestion. Historically, liqueurs were thought of as after-dinner drinks and nightcaps, but as cocktail culture shifts and grows, they're showing up more and more in mixed drinks. This module will introduce the students to liqueurs in terms of its history, ingredients, production process, types and services. We will also try to examine the flavor and country of origin of world famous liqueurs.



2. History of Liqueurs

Charles Schumann (1995) in his famous book *American Bar- Artistry of Mixing Drinks*, defines liqueurs as, "Sweetened liquors that are flavored and scented by the addition of spices, herbs, flowers and so on". Nowadays liqueurs are also flavored with ingredients like fruits, roots, plants, barks, and sometimes cream. The word liqueur is derived from the Latin word *liquifacere* which means 'to dissolve' or melt which refers to the dissolving of flavorings. Liqueurs should contain at least 2.5 % sugar by volume but most liqueurs contain 35 % - 45% sugar. In some parts of the world liqueurs and cordials are considered same however there is a difference between two as cordials are generally prepared with fruit pulp or juices. Egyptians were the first to start the production of liqueurs. The first documented liqueur is Kummel which used caraway seeds, which was distilled first in 1575 by in Amsterdam, Holland. Some liqueurs are centuries old, many have monastic connections and in medieval times it was a common practice for monks tending those suffering from colds and fever to make their medicine from a base spirit and an infusion of herbs and spirits. Benedictine liqueur was developed by monks for curing and treating malaria. By the fifteenth century liqueur making had progressed into the public domain and specialist liqueur elaborations were in production through Italy and France. In today's world major liqueur producing countries are Italy, France, Holland, Hungary, Germany, Japan, England, Russia, Ireland, United States and Denmark. Liqueurs also have a lower alcohol content than spirits ranging from 15% -

30% alcohol by volume but some liqueurs do have higher alcohol content as much as 55% alcohol by volume. At one time, certain liqueurs were considered for their medicinal purposes and most of their ingredients were chosen for their healing properties. In modern world Liqueurs is drunk as a necessity rather than a medicine and is used as a prime ingredient while making cocktails or can be used as a digestives.

3. Components of Liqueur - To be labeled as a liqueur it should include three components .First one is the base which is spirit and sometimes wines, secondly it must be flavored and third it must be sweetened. As mentioned mostly liqueurs have three elements which can be divided as below:

- *The spirit (or occasionally wine) base*
- *The flavoring agent and*
- *The sweetener*

3.1 The Base : Most liqueurs have a neutral or grain spirit base, but some uses brandy (even cognac), whisky or rum as a base spirit. It provides an essential element in their character. Example: Grand Marnier has a base of cognac and Irish Mist is based on Irish Whisky.

3.2 Flavoring agents: Liqueurs have complex mixtures of flavored although sometimes one flavor predominate. Some of the common flavors are described as below.

- *Herbs and spices:-* It may include *barks, flowers, roots and seeds*. They specially dominates the flavorings.

- *Fruits and their peels and stones:-* Many liqueurs include small quantities of fruits or fruit peel in their complex mixtures. Some of the finest are:- flavored dried lime, lemon and orange peel.

- *Nuts:-*Wall nut, almonds and many more.

3.3 Sweetener: Sweetening or sweetened are was originally referred to as 'lacing' which describes the process of threading or weaving the sweetener into liquour. They are always done after blending. Sugar syrup is used, but sometime honey is used as a sweetener. Example- *Drambuie and Irish Mist* use honey to provide sweetness. Sometimes eggs and cream are also being used as other ingredients.

4. TYPES OF PRODUCTION

Liqueurs can be produced by various methods such as infusion, percolation, distillation or by maceration where flavoring agents are soaked in base spirits. All the methods are described as below.

4.1 Infusion : In case of infusion method chopped fruits, herbs and spices are simply added to cold water and kept for up to one year. When the water absorbs the color and flavor it is then filtered and kept for further use.

4.2 Maceration : In this method the flavoring agents are immersed in the alcohol till the time spirit absorbs the flavors and characteristics. This may take as long as a year and is used for those flavoring agents which may lose their flavors upon heating. Resulting product is known as *tincture* and is used during liqueur production.

4.3 Percolation : This method is somewhat like *brewing coffee*. The spirit is pumped up over the flavorings and allowed to percolate through it carrying down i.e. extracting, the aroma and flavors. The pumping and percolation is repeated continuously for weeks or months. percolate is then sweetened with sugar syrup and filtered.

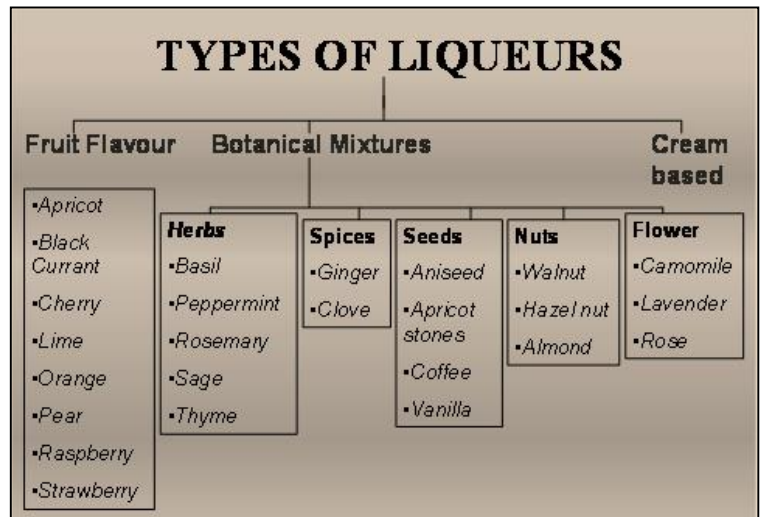
4.4 Distilled with Water : This method is used for delicate fruits, flowers and herbs. They are soaked in water and distilled slowly in a pot still. The colorless water is then sent for blending.

4.5 Distilled with alcohol : The flavoring agents are soaked for several hours and then distilled slowly in a pot still to achieve a colorless flavored spirit.

4.6 Percolation and blending : After collecting ‘colored or flavored’ and ‘water or they are blended together with sugar syrups, honey, vegetable dyes and alcohol to achieve the desirable character.

5. Types of liqueur

Liqueurs can be generally classified as fruit flavor, botanical mixture flavor and cream base. Fruit flavor liqueur as name suggests are flavored with various types of fruits such as apricot, cheery, orange , rasp berry and strawberry to name a few. Botanical mixture flavor liqueurs can



be flavored with herbs, spices , seeds, nuts or flower or sometimes mixture of these can be also used to flavor a liqueur on the other hand cream base liqueur are flavored with dairy cream For example Bailey's Irish Cream.

6. Proprietary Liqueurs

Proprietary liqueurs are expensive imported liqueurs having distinctive recipe ,brand name and bottle shape. Following are the list of some of the widely used proprietary liqueurs

Name	Origin	Name	Origin
Cointreau	France	Drambuie	Scotland
Benedictine	France	Galliano	Italy
Bailey's Irish Cream	Ireland	Grand Marnier	France
Kahlua	Mexico	Tia Maria	Jamaica
Malibu	West Indies	Miodri	Japan
Pernod	France	Pimm's No.1	England
Mandarine Napoleon	France	Frangelico	Italy

7. Generic liqueur

Generic liqueurs are cheaper liqueurs without a protected name , recipe or bottle shape. They are cheaper than proprietary liqueurs. For example , while preparing Margarita an

expensive liqueur Cointreau is being used which can be substituted by a generic liqueur Triple sec as both have a orange flavor but latter is much cheaper. Below is the list of widely used generic liqueurs.

Name	Flavour	Name	Flavor
Creme de cacao	Chocolate	Creme de menthe	Peppermint
Blue Curacao	Orange	Triple Sec	Orange
Cherry Brandy	Cherry	Banana liqueur	Banana
Mango liqueur	Mango	Creme de cassis	Black currant
Sambuca	Licorice	Amaretto	Almond
Sloe gin	Sloe berries	Melon liqueur	Melon

8. World Famous Liqueurs

- *Fruit liqueurs:* Bajtra (prickly pear): Crème de Banane, Hpnotiq (tropical fruit), Kruškovac (pear), Lichido (lychee), Manzana verde (apple), Midori (melon), Pore William (pear), Pisang Ambon (banana), Pucker (apple), Southern Comfort (neutral grain spirits, peach, and spices), Prunelle (plum).
- *Berry liqueurs:* Crème de Cassis (blackcurrant), Cherry Heering (cherry), Blueberry, Buckthorn, Crème de Cerise, Guavaberry (guavaberry), Lillehammer (lingonberry), Whidbeys (loganberry), Polar Cranberry, Chambord (raspberry), Lakka or Lakkalikööri (Cloudberry), Hideous (berry and citrus), Maraschino (cherry), Sloe Gin (sloe berries).
- *Citrus Liqueurs:* Aurum (brandy & orange peel), Cointreau (orange), Curaçao (bitter orange), Grand Marnier (Cognac & orange), Limoncello (lemon), Mandarine Napoleon (tangerine skins & Brandies), Tuaca (brandy, vanilla, and citrus), Sabra (dark chocolate and Sabra oranges),
- *Mixed and Single Herb Liqueurs:* Aftershock (several varieties from Cinnamon to citrus), Amaro (digestif), Bénédictine DOM (herbal) Beirão (seeds and herbs),

Chartreuse (130 herbal extracts), Crème de Menthe (sweet, mint), Danzig Goldwasser (herbs), Drambuie (honey, herbs & scotch), Fior D'Alpi (Alpine flowers, wild herbs), Goldschläger (cinnamon schnapps), Irish Mist (Irish whiskey, heather and clover honey, herbs), Izarra (yellow- Izarra 32 herbs, green Izarra 48 herbs), Krupnik (vodka, honey 7 herbs), Kümmel (caraway seed, cumin, and fennel), Strega (70 herbs, mint, fennel), Rumpleminze (peppermint). Royale (macadamia nut), Crème de Noisettes (hazelnuts), Crème de Noy (almond-flavored pink in color), Frangelico (hazelnut and herbs), Malibu (white rum, coconut milk), Nocello (walnuts & hazelnut), Nocino (green walnuts steeped in spirit), Ratafia (peaBean and Kernal Liqueurs: Chocolate: Afrikoko (coconut and chocolate), Ashanti Gold, Godiva (Chocolate), Coffee: Crème de Cacao (cocoa & vanilla bean), Kahlúa (coffee), Kamora (coffee), Tia Maria (Blue Mountain Coffee, 5 year old Jamaican rum, vanilla). Nuts: Amaretto (almonds, apricot kernel & seeds, steeped in brandy), Batida De Coco (coconut), Kahana ch or cherry kernels, bitter almonds, or other fruits).

- *Cream Liqueurs*: Amarula (cream, fruit of the African Marula tree), Baileys Irish Cream (cream, whiskey, chocolate, vanilla, caramel and sugar), Carolans (cream, Irish whiskey, and hone), Dooley's (cream, toffee and vodka)
- *Crème liqueurs*: A complete range of liqueurs use the prefix 'crème de', these liqueurs have nothing to do with cream liqueurs, they always consist of one dominant flavour indicated in the name (i.e ; Crème de Banana (banana), Crème de Cacao (cocoa, vanilla), Crème de Fraise (strawberry), Crème de Cassis (blackcurrant), Crème de Menthe (mint), Crème de Framboise (raspberry), Crème de Rose, Crème de Violette (violet flower), Crème Noisette (hazelnut), Crème de Noix (walnut),

8. Liqueurs summary chart

S.NO	NAME	FLAVOURING	BASE	COLOUR	ALC%	ORIGIN
1	Amaretto	Almond, Apricot	Brandy	Russet	28	Italy
2	Aurum	Orange	Brandy	Golden	40	Italy

3	Bailey's Irish Cream	Cream	Irish Whiskey	Beige	17	Ireland
4	Benedictine	Herbs	Brandy	Dark amber	40	France
5	Chartreuse	Herbs	Brandy	Green, Yellow	55, 40	France
6	Cointreau	Orange	Brandy	Clear	40	France
7	Crème de banane	Bananas	Brandy	Yellow	30	France
8	Crème de Cacao	Cocoa, Vanilla	Brandy	Dark Brown, Clear	27	France
9	Crème De Cassis	Black currant	Brandy	Red-brown	30	France
10	Crème de Menthe	Mint	Brandy	Green, Clear	30	France
11	Curacao	Orange	Rum	Clear, Red, Yellow, Green, Blue	25-35	Dutch
12	Drambuie	Honey, Herbs	Scotch	Amber	35	Scotland
13	Fraise de bois	Strawberry	Brandy	Red	30	France
14	Frangelico	Light hazelnut	Alcohol	Clear Pale Gold	20	Italy
14	Framboise	Raspberry	Brandy	Red	30	France
15	Galliano	Vanilla, Licorice, Anise	Neutral Spirit	Yellow	35	Italy
16	Glavya	Heather honey, Oranges	Scotch	Amber	35	Scotland
17	Gold-Wasser	Aniseed, caraway, gold	Neutral spirit	Clear with gold specks	40	Poland
18	Grand Mariner	Orange	Cognac	Amber	40	France
19	Irish Mist	Honey, Herbs	Irish Whiskey	Amber	35	Ireland
20	Kahlua	Coffee	Neutral Spirit	Dark brown	26.5	Mexico

21	Kummel	Caraway seeds	Neutral spirit	Clear	39	Germany
22	Malibu	Coconut	White rum	Clear	24	West Indies
23	Mandarine Napoléon	Tangerine	Cognac	Amber	38	France
24	Maraschino	Cherry	Neutral Spirit	Clear	30	Italy
25	Midori	Melon	Neutral Spirit	Green	23	Japan
26	Parfait Amour	Fruits, spices, violets	Brandy	Purple	30	Holland
27	Pastis, Ouzo, Ojen	Anise	Brandy	Golden	45	France
28	Peach Schnapps	Peaches	Spirit	Clear	23	Scandinavian
29	Pimm's	Fruit extracts	Gin	Deep red	25	England
30	Sambuca	Anise	Neutral Spirit	Clear	40	Italy
31	Southern Comfort	Peaches	Bourbon	Amber	40	U.S.A
32	Tia Maria	Coffee	Jamaican rum	Dark Brown	26.5	Jamaica
33	Van der Hum	Orange, nutmeg	Brandy	Amber	25	South Africa
34	Wisniowka	Cherry	Vodka	Dark red	40	Poland

9. Service of liqueur

Almost each liqueur are served in its own way however below are the various ways by which liqueurs can be served in day to day life.

- In many restaurants liqueurs are served from liqueur trolley after sweet course. The trolley displaying assorted liqueurs like



Liqueur Trolley

Grand Marnier, Chartreuse and others along with glassware is carried to the guest and served from the trolley to the guest.

- Ideally liqueur should be served in small brandy balloon. Liqueurs can also be served in a liqueur glass also known as cordial /pony glass, this classic stemmed liqueur glass is designed to hold about 1oz.(30 ml) of liqueur but nowadays many people refrain from using this glasses as it is very difficult to drink from and also looks odd in the large hands of most grownups.
- When consumed with water without ice or water they can be served neat, on the rocks, or with crushed ice (in a champagne saucer or cocktail glass) *as Frappe*; as the ice melts it slightly dilutes the drink, reducing its intense flavors and making it a more little approachable.
- Liqueurs can also be served as shooters in a shot glass, as a cocktail ingredient, sipped straight from a stemmed glass after drink , added to coffee, mixed with cream, topped over ice cream or in a champagne flute
- Liqueurs are also used as flavoring agents in cakes and as a prime ingredient in cocktail.

Always keep liqueur bottles in a dark cool cupboard. Most should last three years if unopened. Once opened oxidation speeds up and will spoil the drink therefore it is suggested to consume the bottle within six months except cream liqueurs as they can be used within eight months if refrigerated after opening.

10 Famous Liqueur Drinks

- *Specialty Coffee*- Liqueurs have always been a popular choice to prepare specialty coffees like inspiring well-known drinks like Irish Coffee (made with Irish cream) and Caffe Corretto (made with Sambuca).
- *Side Car*- A famous classic cocktail made with Brandy and orange liqueur
- *White Russian*- This cocktail evolved from the Black Russian (a mix of vodka and coffee liqueur) with the addition of cream.
- *Harvey Wallbanger*- A classical cocktail made with orange liqueur and herbaceous-vanilla Galliano mixed with vodka.

- *Pousse Cafe* - Liqueurs are also great for layered drinks, also known as pousse cafés, because they vary in density. When building a layered cocktail, always pour the heaviest ingredient, which contains the most sugar and least alcohol. The last ingredient should be the lightest.

10. Summary

Liqueur is a flavored sweetened alcoholic beverage and is widely used as digestives (after meal drink) which aids in digestion. It should contain minimum 2.5% sugar whereas alcohol content is approximately 15 % - 30 % alcohol by volume. Liqueurs produced as a medicinal properties contains base spirit, flavoring agents (such as fruit, botanicals and sometimes cream) and sweetener. Major distinction between spirit and liqueur is that spirits are not sweet but yes they can be flavored like flavored vodka ,on the other hand liqueurs are always flavored and contains sweetness. Liqueurs can be produced by the method of infusion, maceration or distillation. Proprietary liqueurs are expensive imported liqueurs having distinctive recipe, brand name and bottle shape example Grand Marnier whereas generic liqueurs are cheaper liqueurs without a protected name , recipe or bottle shape such as Cointreau. Liqueurs are served as straight, over crushed ice as a frappe or as an ingredient in speciality coffee and in cocktails to make long drinks. In many hotels liqueurs are served from liqueur trolley. Liqueurs made as a medicine is nowadays drunk as a leisure.