

Distillation was known and practiced for centuries prior to the Middle Ages by Egyptians, Chinese, Greeks, and Romans, but it was the inquisitiveness of the alchemists of this later time that eventually led to the creation of the flavoured, sweetened spirits we today call liqueurs. Until the 1700's the production of these elixirs was generally for medicinal remedies and confined to monasteries and alchemists laboratories. As the distillation process became better understood and sugar and spices were added this medicine was transformed into the modern, rich, flavourful, sweet liqueurs. Liqueurs are defined as spirits which have been infused, macerated, or distilled with flavourings such as extracts of plants, fruits, fruit juices or essential oils. They may also be sweetened with honey or glucose. The amount of sugar determines the density of the finished product. Liqueurs also differ in their alcohol content and are generally lower than grain distilled spirits. It is possible to differentiate them by their ingredients into categories such as fruit, cream, herbal and spice, coffee, flower, nut, chocolate, and grain spirit based liqueurs. There are over five hundred commercial liqueurs and many of them are used as a mixer in cocktails. Less sweet liqueurs and brandy based ones can be enjoyed on their own.

## POPULAR LIQUEURS OF THE WORLD

### **ABSINTHE**

It is a high alcoholic spirit made from aniseed fennel coriander, hyssop and worm wood. Absinthe traditionally has a natural green colour and also can be colourless. The best brands come from France.

### **ADVOCAAT**

It is a thick yellow liqueur made of egg yolk, spices and brandy from Holland.

### **ALIZÉ**

It is a French liqueur made of Cognac blended with passion fruit, and other exotic fruits. Alizé is available in a variety of exotic fruit flavours.

### **AMARETTO**

It is an almond flavoured liqueur originally from Italy. Amaretto is produced in many countries, and the most well-known brand is Disaronno from Italy.

### **AMARULA**

It is a South African creamy liqueur flavoured with marula fruit and sugar.

### **ANISETTE**

It is a French name for a colourless liqueur made from aniseed. Anisette is produced by many brands from around the world.

### **APRICOT BRANDY**

It is a sweet liqueur not a brandy. It is made from a blend of apricot juice and brandy. Other common flavours include: cherry, blackcurrant, and peach.

### **BAILEY'S**

It is the original Irish cream liqueur made of a blend of Irish whiskey, cream and chocolate. It is one of the best-selling liqueurs in the world.

### **BANANA LIQUEUR**

It is a bright yellow liqueur made of bananas macerated in neutral spirit. It is one of a large group of fruit based liqueurs which includes almost every fruit flavour.

### **BÉNÉDICTINE D.O.M**

It is described as the world's oldest liqueur. This golden liqueur is made of a variety of herbs and spices.

### **B&B D.O.M.**

It is a combination of Bénédictine liqueur and brandy.

### **BLUE CURAÇAO**

It is an orange flavoured liqueur made using orange peel from the island of Curaçao. It has a brilliant blue colour and is a very popular liqueur in cocktails.

### **BUTTERSCOTCH SCHNAPPS**

It is a brandy based liqueur and its flavour comes from a mixture of butter and brown sugar.

### **CHAMBORD**

It is a French liqueur made from black raspberries macerated in Cognac.

### **CHARTREUSE**

It is a French liqueur made from 130 herbal extracts. It is available in two varieties: yellow which is sweeter, and green which is stronger.

### **COINTREAU**

It is a well-known French brand name of Triple Sec and considered the best. This liqueur is made from the bitter oranges of the Caribbean island Curaçao.

### **CRÈME DE**

*The term does not imply that the liqueur contains cream. It is a combination of neutral spirit and fruit flavourings to produce a thick, rich-textured liqueur style.*

### **CRÈME DE CACAO**

It is a rich liqueur that combines sweet chocolate and vanilla flavours. It is either dark brown in colour or clear.

### **CRÈME DE CASSIS**

It is a blackcurrant liqueur produced around the world but the most famous come from the Dijon region of France.

### **CRÈME DE MENTHE**

It is a peppermint flavoured liqueur. It is either dark green in colour or clear.

### **NOYAU DE POISSY** (crème de noyaux)

It is a nut liqueur made from almond and macerated apricot kernels in Armagnac.

### **CURAÇAO**

Curaçao is a clear orange flavoured liqueur originally from the Caribbean. It is made from the dried peel of the Laraha orange (bitter orange native of Curaçao) steeped in a neutral spirit, distilled and then coloured according to the type (orange or blue). 'Curaçao of Curaçao' is one of the few brands that use Laraha fruit.

### **DRAMBUIE**

It is a golden Scottish liqueur made from malt whisky, herbs and spices.

### **FRANGELICO**

It is an Italian hazelnut flavoured liqueur. It contains hazelnuts, and natural herb flavourings.

### **GALLIANO**

It is a classic Italian herbal liqueur. It is made from 70 different herbs and plant extracts which give its golden colour.

### **GLAYVA**

It is a Scottish whisky-based liqueur. The blend includes herbs, spices and honey. Glayva is similar to but slightly sweeter than Drambuie.

### **GOLDSCHLÄGER**

It is a Swiss cinnamon schnapps with tiny gold flakes in the bottle.

### **GOLDWASSER**

It is a spicy liqueur made from caraway and aniseed. What is special about it are tiny gold flakes in the bottle. It was first produced in Poland; now also made in Germany.

### **GRAND MARNIER**

This orange liqueur is made by the famous Marnier-Lapostolle company. It is a Cognac based liqueur with the addition of bitter orange peels.

### **HEERING**

It is a dark-red cherry liqueur made in Denmark. It is also known as Peter Heering cherry liqueur.

### **HPNOTIQ**

It is a beautiful, pale blue liqueur produced in France. It is made of a mix of exotic fruit juices, vodka and aged cognac.

### **RISH MIST**

It is a whisky based liqueur made of Irish whisky, herbs and honey.

### **KAHLUA**

It is a coffee liqueur from Mexico. It is produced with a rum-based spirit.

### **LIMONCELLO**

It is an Italian lemon flavoured liqueur made of lemon peels steeped in alcohol and the addition of sugar.

### **MANDARINE NAPOLÉON**

It is a Belgian liqueur made of mandarin oranges, Cognac and botanicals. It was of particular interest to Napoléon Bonaparte hence the name.

### **MARASCHINO**

It is from Italy and is the best known cherry liqueur. Maraschino is a clear liqueur made of maraschino sour cherries and herbs.

### **MIDORI**

It is a melon flavoured liqueur developed by the Japanese company Suntory.

### **NAVAN**

It is a Cognac based liqueur with natural vanilla from Madagascar. It is a premium liqueur produced by Grand Marnier and follows in the company tradition of flavoured Cognac.

### **OUZO**

It is the traditional apéritif of Greece. It is made from a combination of aniseed, pressed grapes and botanicals.

### **PAMA**

It is a pomegranate flavoured liqueur from the United States. It is made of pomegranate juice, vodka and a touch of tequila.

### **PARFAIT AMOUR**

It is a citrus-based liqueur with spices and violet petal extract. It has a bright violet colour and the best brands come from Europe.

### **PIMM'S NO 1**

It was created in the mid-18<sup>th</sup> century by English oyster bar owner James Pimm. It is a gin-based liqueur made with citrus, various herbs and spices including quinine. The brand also includes: Pimm's 2 (whisky), Pimm's 3 (brandy), Pimm's 4 (rum), Pimm's 5 (rye whisky), Pimm's 6 (vodka).

### **RAKI**

It is an anise flavoured liqueur from Turkey.

### **SAMBUCA**

It is an Italian liqueur similar to anisette. It is made of elderberries and licorice. Elderberry is '*sambucus*' in Latin hence the name. It is traditionally served with three coffee beans floating on top. It comes in three varieties: clear, black and red.

### **SLOE GIN**

It is a very English liqueur made with sloe berries. The liqueur is made of macerated sloe berries in gin with added sugar.

### **SOUTHERN COMFORT**

It is an American peach flavoured liqueur. In addition to peach, the liqueur contains bourbon, orange, herbs and is then matured in oak barrels.

### **STREGA**

It is an Italian herbal liqueur. Made since the mid 1800's, the liqueur contains herbs, roots and saffron which give the yellow colour.

### **TIA MARIA**

It is a rum based liqueur flavoured with premium Jamaican coffee and spices.

### **TRIPLE SEC**

It is an orange flavoured liqueur. Originally called '*curaçao triple sec*', it was made of orange peel from the Caribbean island Curaçao, macerated in neutral spirit. The term '*triple sec*' is now generic and applies to orange liqueurs made using fruit from elsewhere in the world.

### **ST-GERMAIN**

It is an elderflower flavoured liqueur produced in France. It is made of hand-picked elderflower blossom macerated in brandy, with added sugar.

### **X-RATED FUSION**

It is a French liqueur made of vodka and exotic fruits (mango, passion fruit).