

GABRIEL BOUDIER DIJON®

Seaweed Liqueur



The Nori liqueur, winner of the 2020/2021 Wizard Competition, delivers a unique taste experience with its salty marine aromas and subtle sweetness. Crafted from nori seaweed, it embodies innovation and excellence in mixology.

Product development

The Nori liqueur is crafted from nori and dulse seaweed. They are dried for flavor preservation and then macerated to extract all the flavors. The infusion is filtered to remove any seaweed residues. As for the addition of sugar, it is dissolved cold directly into the infusion. The added sugar is in very small quantities to balance the flavors.

Expert's assessments

For those seeking originality, its aroma, taste, and authenticity will provide a surprising and refreshing gustatory experience...

AROMA : Intense and distinctive aromas reminiscent of the ocean. Presence of fresh seaweed notes and sea breeze.

PALATE : Salty umami note characteristic of nori seaweed. Flavor reminiscent of the sea, taste of sushi or marine foods.

Usage

Nori liqueur is used as an ingredient in creative cocktails. It is appreciated for its unique flavor that adds a saline and umami note to drinks. It can also be used in cooking to bring a marine touch to certain dishes (marinades, sauces, desserts).

History

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Alcohol degrees

20% vol.

Centilization

70cl

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