Coffee Liqueur

This Coffee Cream liqueur evokes the finest Italian espressos. Ideal for your original recipes or coffee-based cocktails, it delivers on its promises by precisely capturing the taste of espresso.

Product development

Coffee liqueur is crafted from roasted Arabica coffee beans. They are macerated in alcohol to extract the color and smooth notes of coffee. For the addition of sugar, it is dissolved cold directly into the infusion. In order to achieve a balanced flavor and a perfect liqueur, Maison Gabriel Boudier pays special attention to precise measurements and the high quality of sugar used.

Expert's assessments

AROMA : Roasted coffee note

PALATE : Rich, indulgent, intense, offering an authentic coffee flavor with a long and highly aromatic finish.

Usage

Coffee cream liqueur is enjoyed as a digestif. Perfect for adding a hint of bitterness and a pronounced aromatic touch of coffee to your cocktails or pastries (such as tiramisu or crème brûlée), it will enhance and flavor all your imaginative recipes. Coffee cream liqueur remains a key ingredient in preparing alcoholic coffees (like coffee amaretto).

History

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Alcohol degrees	Centilization
21% vol.	50cl

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