

# WHITE CHOCOLATE ROYAL



## WHY IS IT UNIQUE ?

### ◆ EXPERTISE

An exclusive recipe combining traditional methods and innovations to create truly distinct flavours.

Our Liqueur Master is the guardian of the secrets passed on from generation to generation.

### ◆ NATURALITY

No colouring, no additives and no preservatives

### ◆ FRENCHNESS

This liqueur is inspired directly by an **original recipe** invented by the descendants of the first French woman liqueur maker, in Bordeaux in **1880**.

Maison Marie Brizard®, which was already serving its liqueurs at the court of King Louis XV, has been sharing **French art de vivre** throughout the world for **almost 300 years**.

It belongs to the heritage of France and is part of the very small circle of the **oldest French companies** still in activity.

## WHAT IS THE SECRET TO HOW IT'S MADE ?

◆ A brand-new perfect combination of quality ingredients including cocoa beans spirit\*.

◆ The Maison used the ancestral heritage of the **expertise** of distilling plants, spices, fruits and other roots that Marie Brizard developed for anisette, to enrich and round out this liqueur's character.

### INGREDIENT SELECTION



### BLENDING



17%  
alc. vol.



75cL

\*A spirit is a liquid obtained using an **artisan distillation process** carried out in a specific **copper still**. Spirits are clear and have an alcohol measurement between 80-85% vol.

\*\*An extract is a solution of which the aromatic part comes 100% from a natural ingredient obtained from an extraction process.

# HOW TO ENJOY IT ?

Incredible with ice cream, a coffee or with a dessert. White Chocolate Royal is as versatile as it is flavourful.



## White Chocolate MARTINI

- ◆ 1.5 oz Marie Brizard® White Chocolate Liqueur
- ◆ 1.5 oz White Crème de Cacao
- ◆ 1 oz Sobieski® Vanilla or Raspberry Vodka



## Iced White Chocolate Mocha

- ◆ 1.5 oz Marie Brizard® White Chocolate liqueur
- ◆ 1.5 oz Sobieski Double Espresso Vodka
- ◆ 2 oz Marie Brizard® Cold brew liqueur or Espresso
- ◆ 1 oz cream

**Garnish :** top with ice and garnish with whipped cream



## Salted Caramel White Hot Cocoa

- ◆ 2 ounces of Marie Brizard® White Chocolate liqueur
- ◆ 4 cups of whole milk
- ◆ 5 ounces of chocolate chips
- ◆ 3 T Caramel Sauce
- ◆ ¼ t of sea salt

**Garnish :** whipped cream, caramel and flaky salt



## + BONUS

White Chocolate Royal lifts the art of desserts like pancakes..



## White CARRIBEAN

- ◆ 1.5 oz Marie Brizard® White Chocolate Liqueur
- ◆ 1.5 oz Marie Brizard® Passion Fruit Liqueur
- ◆ .5 oz Sobieski® Vanilla Vodka
- ◆ .5 oz coconut cream (optional)

**Garnish :** Half of a passion fruit

## DID YOU KNOW ?

Can White Chocolate Royal liqueur be considered to be a crème?

**TRUE**

Its sugar content is 260g/l.