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Please Enjoy Responsibly.



DORDA
LIQUEURS

A Collection of Dessert-Lovers' Recipes that Are Sure to Become Favorites



PACKED WITH FLAVOR.
NOT ARTIFICIAL INGREDIENTS.

DORDA LIQUEURS ARE PURE ENJOYMENT.

Named after the Dorda family, Dorda Liqueurs are the perfect balance of sweetness with the spicy flavor of Chopin Rye Vodka.

The family is in the pursuit of the best spirits and extracting the best flavor. They do not use any artificial ingredients in their hand-crafted liqueurs.

The results are spirits always packed with flavor, decadent, sweet, salty, zesty and pure delight. Enjoy them neat, in a cocktail, coffee or baking.

The Variations Are Endless.





COCO-WHOA

1 ounce Dorda Coconut Liqueur
1 ounce Dorda Sea Salt Caramel Liqueur
1 ounce Dorda Double Chocolate Liqueur
½ ounce Chopin Vodka
¾ ounce Heavy cream
Ground coconut and chocolate

Rim glass with ground chocolate-coconut mixture using coconut cream or simple syrup. Build in a large shaker tin with all three **Dorda Liqueurs**, **Chopin Vodka** and heavy cream. Add a scoop of ice and shake vigorously for 8-10 seconds. Strain into a Collins glass and enjoy.





DORDA CARAMEL APPLE

1½ ounces Dorda Sea Salt Caramel Liqueur
6 ounces Warm apple cider (or cloudy apple juice)
Cinnamon Stick

Stir liqueur, cider/juice together and shake on ice.
Strain into a glass and garnish with a shaved cinnamon stick.
Enjoy as a cold or warm drink!





BIRTHDAY CAKE

1½ ounce **Dorda Coconut Liqueur**

1½ ounces **Dorda Sea Salt Caramel Liqueur**

2 Strawberries

1 ounce Simple syrup

Sprinkles

In the large part of the shaker, muddle diced strawberries with simple syrup. Using simple syrup, rim shot glass with sprinkles and set aside. In a shaker, combine ice, **Dorda Sea Salt Caramel Liqueur** and **Dorda Coconut Liqueur**; shake and strain into a sprinkle-rimmed shot glass.





INSIDE OUT CARAMEL

3 ounces Dorda Sea Salt Caramel Liqueur
1 ounce Dorda Double Chocolate Liqueur
2 ounces Chopin Vodka
Whipped Cream

Add ingredients to a shaker filled with ice. Shake well and strain into a glass. Top with whipped cream.





DORDA OVER ICE CREAM

As many scoops of quality ice cream as desired
1 tablespoon (or more) of your favorite **Dorda Liqueur** per scoop

Drizzle **Dorda Liqueur** over ice cream and enjoy.



DORDA ICE CREAM

3 tablespoons of your favorite **Dorda Liqueur** (or more)
2 cups Heavy whipping cream
14 ounces can Sweetened condensed milk
1½ teaspoons Vanilla extract

Mix the heavy whipping cream and beat on medium/ high speed for 4 minutes or until stiff peaks form. Add sweetened condensed milk, vanilla extract and **Dorda Liqueur**. Wisk to combine. Pour mix into a clean container, cover and freeze for 8 hours or more.

Variation: Blend ice cream, milk and **Dorda Liqueurs** together and top with chocolate syrup, whipped cream and other garnishes for a **Decadent Dorda Milkshake**.





COCOCABANA

- 1½ ounces **Chopin Vodka**
 - ¾ ounce **Dorda Coconut Liqueur**
 - ¾ ounce Fresh orange juice
 - ¾ ounce Pineapple juice
 - ¼ ounce Coco Real Coconut Cream
 - Fresh grated nutmeg
 - Pineapple leaves
 - Orange slice
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In a large shaker combine vodka, **Dorda Coconut Liqueur**, coconut cream, pineapple and orange juices. Add a scoop of ice, cap and shake vigorously for 8 seconds. Strain over ice into a Collins-style Tiki glass.

Grate fresh nutmeg over the top. Garnish with orange wheel and pineapple leaves.





BOOZY DORDA DUMP CAKE

CAKE

1 box yellow cake mix
1/4 cup of your favorite **Dorda Liqueur**
1 cup **Chopin Vodka**
6 oz. box of instant chocolate pudding

1 cup vegetable oil
1/3 cup sugar
4 eggs
3/4 cup water

DORDA GLAZE

1/2 cup powdered sugar

1/4 cup **Dorda Liqueur** of choice

To Make the Cake: Preheat oven to 350 degrees. Grease Bundt pan. Combine all ingredients in a mixing bowl and mix with hand mixer for about 2-3 minutes on medium speed. Pour batter in prepared pan. Bake 45 minutes. Let cool about 10-15 before serving. Drizzle glaze on top of warm cake.

To Make Glaze: Whisk powdered sugar and **Dorda Liqueur** to make a glaze. Pour over warm cake. Once cooled, add additional glaze, berries or sprinkled with powdered sugar for garnish.





COCONUT CHAI PEAR CIDER

1½ cups Dorda Coconut Liqueur
32 ounces Pear nectar
1 pinch Nutmeg
2 Cinnamon sticks
¼ cup Chai Tea (or Tazo Chai Latte)
1 apple with 20 studded cloves
Sliced pear

In a pot, combine the pear nectar, nutmeg, cinnamon sticks, chai tea and the studded clove apple. Heat mixture for 10 minutes over medium heat stirring occasionally. Reduce the heat, cover and simmer for 20 minutes.

Discard the studded apple and add pear slices.

Serve in warm mugs with slices of pear and cinnamon stick.

Variation: Once the cider is done, transfer into a glass container and store in the refrigerator until ready to use. It can be savored warm or cold.





—DORDA— DOUBLE CHOCOLATE MILK

1 part Dorda Double Chocolate Liqueur
6 parts Milk
Cocoa powder and powdered sugar to taste

Sift cocoa and powdered sugar. Blend in milk and
Dorda Double Chocolate Liqueur. Stir well.





TOASTED S'MORE

1 ounce Dorda Double Chocolate Liqueur

3 ounces Chopin Vodka

1 teaspoon Chocolate syrup

3 ounces Half & Half

Crushed graham crackers and toasted marshmallow

Pour ingredients into a shaker, fill with ice, shake well. Rim glass with crushed graham crackers, pour into glass and top with toasted marshmallow.





—DORDA— DOUBLE CHOCOLATE POPSICLES

½ cup chocolate hazelnut spread
1 ½ cups nut (hazelnut, almond, cashew) milk
½ cup **Dorda Double Chocolate Liqueur**
Popsicle mold

To Garnish: Melted chocolate and Maldon sea salt

Blend the milk and hazelnut spread together until smooth. Pour in the **Dorda Double Dark Chocolate Liqueur** and mix well. Pour the mixture into the popsicle forms and freeze thoroughly.

Once frozen, run warm water over the bottom of the forms to loosen for easy removal. Dip into melted chocolate to garnish and add a sprinkle of Maldon sea salt.





KOKO-KAZE

1 ounce Dorda Coconut Liqueur

½ ounce Blackberry liqueur

Fill a shaker with ice and add both ingredients.
Shake well and strain into a shot glass





— DORDA — BUTTERCREAM FROSTING

1/3 cup of your favorite **Dorda Liqueur**
1 cup Butter, room temperature
1 teaspoon Vanilla
1½ cups Powdered sugar

Using a mixer with a whisk attachment, beat the butter for 1 minute. Add the **Dorda Liqueur** of choice and vanilla, then continue mixing for another 2 minutes. Add powdered sugar and slowly incorporate it all in. Scrape the bowl and mix at a medium-high speed for 2-3 additional minutes.

This mix yields enough for a 2 layered 9-inch cakes.





Co-QUITO

- 1 cup Dorda Coconut Liqueur
- 14 ounces Sweetened condensed milk
- 12 ounces Evaporated milk
- 13 ounces Coconut cream
- 1 teaspoon Ground cinnamon
- 1 teaspoon Vanilla extract
- Cinnamon or cinnamon stick for garnish

Combine all ingredients in blender, mix and transfer to a pitcher. Refrigerate until ready to serve and shake before serving. Pour in a small glass and sprinkle cinnamon on top.





COCO CHICI

2 ounces **Coconut Dorda Liqueur**

1 ounce Coconut cream

4 ounces Pineapple juice

1 cup Ice

Combine all ingredients in a blender, blend and transfer to serving glass
Garnish with pineapple chunks, edible flowers, or pineapple leaves.





COCONUT ROUSE

2 ounces Dorda Coconut Liqueur

2 scoops Raspberry sorbet

3 ounces Prosecco

Fresh raspberries

Optional: pinch of coconut shavings

Add two scoops of raspberry sorbet to a coupe glass. Drizzle with Dorda Coconut Liqueur and prosecco. Garnish with coconut and raspberries to serve.





COCONUT MARTINI

1 ounce Dorda Coconut Liqueur

1½ ounces Chopin Vodka

½ ounce Hazelnut liqueur

½ ounce Orange brandy

Fresh orange peel

Fill a martini shaker with ice and add all ingredients. Shake well and strain into a coupe or martini glass. Garnish with fresh orange peel.





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Explore our recipes for cocktails, desserts, holidays and more. You will find a selection of go-to and twists on classic recipes or get inspired to try something new.



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