

## **Our Story**

What do you do if every cordial on the market tastes fake? You make it. Named after the family, **Dorda Liqueurs** takes their award-wining **Chopin Rye Vodka** and combine it with real ingredients. The result is a harmonious balance of sweetness and the zest of **Chopin Rye**.

#### **Product Details**

No artificial ingredients • Handcrafted • Award-winning • Family owned • High quality Pure enjoyment • Endless variations • Contains dairy

### **Thoughtfully Handcrafted**

**Dorda Double Chocolate Liqueur** is made with a double helping of the finest dark chocolate, a touch of milk and **Chopin Rye Vodka** -- making it the purest, most decadent, velvety-smooth, all-natural chocolate liqueur on the market. While it blends superbly in cocktails, it is sipping chocolate perfection.





# **Recipes**

Enjoy **Dorda Double Chocolate** neat, mix it in a cocktail or coffee, pour it over ice cream or cook with it — the variations are endless.

#### **Espresso Noir**



1½ ounces Chopin Rye Vodka
1½ ounces espresso
½ ounce Dorda Double Chocolate Liqueur
1 ounce cream
Cocoa powder for garnish

Combine Chopin Rye Vodka, espresso and coffee liqueurs in an ice-filled shaker. Shake vigorously and strain into a chilled martini glass. Top with a layer of cream and dust with cocoa powder.

#### Chocolate Chili Martini



1½ ounces **Dorda Double Chocolate Liqueur** 1 ounce Chopin Rye Vodka 1 teaspoon chili powder

Rim: 2 tbsp, 1tsp, ½ teaspoon cayenne pepper Add all the ingredients to a mixing glass filled with ice. Stir, and strain into a chilled cocktail glass.

#### **Dorda Pop-tail**



1 part **Dorda Double Chocolate Liqueur** 2 parts milk

4 parts vanilla or chocolate ice cream

Blend ingredients together. Top with chocolate syrup, whipped cream and garnish.

#### **Polish Coffee**



3 ounces hot brewed coffee Whipped cream to garnish 1 ounce **Dorda Double Chocolate Liqueur** 

Stir freshly brewed hot coffee together with Dorda in a glass mug. Top with whipped cream.

