





### **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 Liqueurs** bring you the indulgence of the finest dark chocolate, hand-crafted sea salt caramel or natural coconut flakes blended with the zest of **Chopin Rye Vodka** for an irresistible experience. **Dorda Double Chocolate, Sea Salt Caramel** or **Coconut** are decadent, sweet, salty, zesty and pure enjoyment.





# **Recipes**

Enjoy **Dorda** neat, in a cocktail or coffee, over ice cream or baking — the variations are endless.

#### Inside Out Caramel



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

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

Mix coffee and Dorda Sea Salt Caramel Liqueur in a mug and

top with whipped cream garnish. (Additional milk/cream &

#### Salted Caramel Milkshake



1 part Dorda Sea Salt Caramel Liqueur 2 parts milk

4 parts vanilla or chocolate ice cream

## WFH (Working from Home)



whipped cream if desired)

1 part Dorda Sea Salt Caramel Liqueur

3 parts hot coffee

#### **Dorda Painchiller**

whipped cream and garnish.



1½ ounces Mezcal 3/4 ounce Dorda Coconut Liqueur 3/4 ounce Fresh Orange Juice <sup>3</sup>/<sub>4</sub> ounce Pineapple Juice 1/4 ounce Coco Real Coconut Cream Fresh Grated Nutmeg Pineapple Leaves Orange Slice

Build first five ingredients in a large shaker tin. Add a scoop of ice, cap and shake vigorously for 8 seconds. Strain with a Hawthorne strainer over pebble or crushed ice into a Collins style or Tiki glass. Grate fresh nutmeg over the top, garnish with the orange slice and pineapple leaves.

Blend ingredients together. Top with chocolate syrup,

