

# DORDA

SEA SALT CARAMEL LIQUEUR

PACKED WITH FLAVOR.  
NOT ARTIFICIAL INGREDIENTS



Available in: 50ML, 750ML



## 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-winning **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

Painstakingly crafted with all-natural, house-made caramel, combined with our family made **Chopin Rye Vodka**, milk, vanilla, and a finishing touch of Maldon Sea salt flakes, makes **Dorda Sea Salt Caramel** a true family business affair from start to finish. This one-of-a-kind caramel liqueur is an unforgettably unique experience that partners perfectly in any application you can imagine caramel might be desired.

# DORDA

LIQUEURS



## Recipes

Enjoy **Dorda Sea Salt Caramel** neat, mix it in a cocktail or coffee, pour it over ice cream or cook with it – the variations are endless.

### Caramel Apple



1 ½ ounces **Dorda Sea Salt Caramel Liqueur**  
6 ounces cloudy apple cider

Stir ingredients together. Garnish with cinnamon stick. Enjoy hot or cold.

### Salted Caramel Milkshake



1 part **Dorda Sea Salt Caramel Liqueur**  
2 parts milk  
4 parts vanilla or chocolate ice cream

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

### Not Your Tio's Horchata



1 ½ ounces Santaleza Tequila  
¾ ounce **Dorda Sea Salt Caramel Liqueur**  
1 ½ ounces traditional Horchata  
Cinnamon sugar for garnish

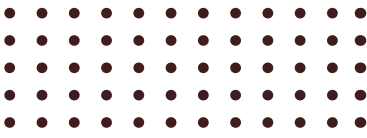
Build in large shaker tin with tequila, **Dorda Sea Salt Caramel Liqueur** and horchata. Add a scoop of ice, cap with the small side of the tin and shake lightly for 5-6 seconds (as to not dilute to much, just trying to marry the ingredients and chill). Strain with a Hawthorne strainer through double strainer into small, chilled coupe glass rimmed with cinnamon sugar.

### Dorda Cold Brew



1 part **Dorda Sea Salt Caramel Liqueur**  
4 parts milk  
2 parts cold brew concentrate

Pour cold brew concentrate, milk and Dorda over ice. **Optional:** 1 part hot chocolate or melted chocolate



Visit [DordaLiqueurs](https://www.dordaliqueurs.com) for more indulgent recipe ideas.

Please Drink Responsibly. 18% Alc. by Vol., Product of Poland, Imported by Chopin Imports, Wilmington, DE