



DORDA

DOUBLE CHOCOLATE LIQUEUR


A COLLECTION OF RECIPES FOR
THE CHOCOLATE LOVER

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CHOCOLATE IS A PASSION.
YOU DON'T SIMPLY EAT CHOCOLATE,
YOU SAVOR THE VERY EXPERIENCE.

Dorda Double Chocolate Liqueur is a decadent blend of rich, bittersweet chocolate and Chopin Rye Vodka. Named after our family patriarch, Tad Dorda, each bottle is crafted at our family-owned distillery in the village of Krzesk, Poland.

In this booklet, we share some indulgent recipes that show the versatility of our liqueur. We hope you enjoy the recipes that follow, or that they inspire you to create your own Dorda Liqueur dessert. While many of these recipes are creative and delicious, our liqueur can make for a divine dessert when simply served neat.

Chopin Vodka never uses artificial flavorings in its products, and our chocolate liqueur is no different. Because Dorda Liqueur is made from real, melted chocolate, make sure to store it at room temperature and to shake the bottle well before serving.

DORDA CHOCOLATE MILK

This one's not for the kids! We like to serve our chocolate milk over ice, with a plate of warm chocolate chip cookies.

SERVES 4

3 cups milk
2 tablespoons
cocoa powder
1-2 tablespoons
powdered sugar
½ cup Dorda Liqueur

Sift the cocoa and powdered sugar.

Add a small amount of the milk to the cocoa-sugar mix and whisk until smooth. Add the remainder of the milk and blend well with hand mixer or in blender.

Add Dorda Liqueur and stir through.

Chocolate will settle - stir before pouring.



DORDA HOT CHOCOLATE

We love this hot chocolate recipe because it is rich, but not overly sweet. We suggest serving it in small coffee cups.

SERVES 4

2 cups whole milk
100g (one bar of
chocolate) 70%
cocoa chocolate,
finely chopped or
grated
½ cup Dorda Liqueur
⅓ cup cream
pinch of cinnamon
pinch of salt

Warm 1 cup of milk over medium heat and add the chopped chocolate, stirring constantly until melted. When smooth, whisk in the remaining milk and cream.

Add a pinch of cinnamon and salt and heat until hot but **do not allow to boil**.

Remove from heat and stir in the Dorda Liqueur.

Serve with marshmallows or a dollop of unsweetened, chilled whipped cream.



POLISH COFFEE

At our distillery, this is how we like to enjoy our coffee on cold, winter evenings.

SERVES 2

6 oz hot brewed
coffee
3 oz Dorda Liqueur

Whipped cream, to
garnish

Stir freshly brewed hot coffee together with Dorda Double Chocolate Liqueur in a glass mug.

Top with freshly whipped cream. Add garnishes as desired; we like cacao nibs, chocolate-covered espresso beans or shaved chocolate.



DORDA COCKTAIL

Dorda Double Chocolate Liqueur makes for the perfect after-dinner drink. This is one of our favorite cocktail recipes.

SERVES 1

2 parts Dorda
Liqueur
1 part Chopin Rye
Vodka*
Shaved chocolate for
garnish

Mix all ingredients in a cocktail shaker filled with ice and shake vigorously.

Strain and pour into a chilled cocktail glass of your choice, over fresh ice.

*For variations on this cocktail, try substituting Chopin Rye Vodka with Cointreau, Amaretto, Clase Azul Tequila, coconut rum or whiskey.



DORDA POPSICLES

A childhood favorite elevated for grown-ups.

SERVES 9

½ cup chocolate
hazelnut spread
1 ½ cups almond or
hazelnut milk
½ cup Dorda Liqueur

Melted chocolate, to
garnish
Maldon sea salt, to
garnish
Popsicle forms

Blend the milk and hazelnut spread together until smooth. Pour in the Dorda 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.



CHURROS WITH DORDA CHOCOLATE SAUCE

SERVES 4-6

½ cup sugar and 1 ½
tablespoons sugar,
separated

1 ½ teaspoons
ground cinnamon

1 cup water

½ teaspoon salt

1 cup all-purpose
flour

Pastry bag fitted with
a large star tip

1 cup Dorda
Chocolate Sauce
(recipe on following
page)

Mix ½ cup white sugar with the cinnamon in a shallow bowl. Set aside.

In a saucepan over medium heat, whisk together the water, 1 ½ tablespoons sugar, salt and 2 tablespoons vegetable oil. Mix well and bring to a boil. Remove it from the heat and then stir in the flour, mixing until it pulls together into a ball.

Heat three inches of vegetable oil to 375° in a large, heavy-bottomed pot. Transfer the dough to the pastry bag. Pipe the dough over the pot of oil to the desired length, cutting it away from the pastry bag. Pipe a few churros into the oil at a time, rotating and frying them until they're golden brown and cooked through (about five minutes).

Drain the churros on a plate lined with paper towels and roll them in the cinnamon-sugar mixture. Repeat until all the dough is finished, serve with Dorda Chocolate Sauce.



DORDA CHOCOLATE SAUCE

This makes a delectable and decadent sauce, perfect for pairing with vanilla ice cream, churros or fresh strawberries.

SERVES 4-6

¼ cup water
¼ cup sugar
½ cup light corn
syrup or golden
syrup
¾ cup unsweetened
cocoa powder
50 grams 70% dark
chocolate, chopped
½ cup Dorda Liqueur

Combine water, sugar, syrup and cocoa powder in a sauce pan and bring to a boil, stirring consistently until smooth.

Remove from heat and stir through the chopped chocolate until smooth.

Allow to cool a little and then add the Dorda, stirring until combined.

Serve with churros or over vanilla ice cream.



DORDA CHOCOLATE CAKE

Dense chocolate cake layers are coated in a Dorda buttercream frosting, dripping with a Dorda-infused chocolate ganache. Whipped cream and cocoa powder top the cake.

Yield: 1 tall 6" cake

FOR THE CAKE:

2 cups all-purpose flour
1/3 cup cocoa powder
1 1/2 cups unrefined cane
Sugar
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda
2 Eggs (XL), room
temperature
1 cup buttermilk, room
temperature
2/3 cup canola or
vegetable oil
1/4 cup Dorda Chocolate
1 cup boiling water

Preheat the oven to 325 degrees. Grease and line two 6" round cake pans with parchment paper. Whisk together the flour, sugar, cocoa, baking soda, baking powder, and salt in a large mixing bowl. In another bowl, whisk together the eggs, oil, buttermilk, and Dorda Liqueur. Add mixture to the bowl of dry ingredients and mix until just combined. Add the boiling water and whisk until smooth and combined. Divide the mixture evenly between the prepared baking pans.

Bake cakes in the preheated oven for 45-55 minutes, or until tops are firm to the touch and a toothpick inserted into the center comes out with only a few moist crumbs attached. Remove from the oven and let cool, then remove from tins. Let cool completely on a wire rack. Peel parchment paper off of the bottoms of the cakes and discard paper. Cut each cake in half, horizontally, so that you have four total cake layers. Wrap cakes in plastic wrap and refrigerate until ready to frost.

(continued)



FOR THE FROSTING:

1 pound butter,
softened
3 tablespoons cocoa
powder
1 ½ pounds powdered
sugar
3 tablespoons Dorda
Chocolate

FOR THE GANACHE:

½ cup chopped dark
chocolate (chocolate
chips will work)
¼ cup heavy cream
2 tablespoons Dorda
Chocolate

Whipped cream, to
garnish
Cocoa powder, to
garnish

FROSTING: Beat butter in a large mixing bowl with an electric mixer until creamy and smooth, about 30 seconds. Add the cocoa powder and beat in. Add the powdered sugar a little bit at a time, beating well after each addition, until all of the sugar is mixed in. Add Dorda Chocolate Liqueur, one tablespoon at a time, and beat into the frosting until well combined and smooth. Scrape the bowl down with a rubber spatula and beat the frosting one more time, until lump free and silky smooth. Store in an airtight container.

GANACHE: Place the chocolate in a mixing bowl. Set aside. Bring the cream to a boil over medium/high heat in a saucepan. Pour over the chocolate in the bowl and let sit for one minute to allow the chocolate to melt. Whisk until smooth. Add the Dorda chocolate and whisk until well combined.

ASSEMBLY: Frost the cake layers with even amounts of buttercream frosting in between each layer, on the sides and top. Carefully drizzle the ganache over the top of the cake. Refrigerate for 30 minutes. Pipe whipped cream over the top of the cake in desired pattern and dust with cocoa powder. Chill until service.



To find out where to buy Dorda Double Chocolate Liqueur,
please email info@chopinvodka.com

For recipe ideas and collaborations, please
reach out to us at marketing@chopinvodka.com



www.dordachocolate.com

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