

# DORDA

SEA SALT CARAMEL LIQUEUR

A Collection of Recipes for  
the Sea Salt Caramel Lover



[www.DordaLiqueurs.com](http://www.DordaLiqueurs.com)

Please enjoy responsibly.

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**PACKED WITH FLAVOR.  
NOT ARTIFICIAL INGREDIENTS.**  
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## **DORDA SEA SALT CARAMEL IS PURE ENJOYMENT.**

Named after our family, Dorda Sea Salt Caramel is the perfect balance of sweet with the spicy flavor of our **Chopin Rye Vodka**, hand-crafted caramel, vanilla extract, milk and a touch of Maldon sea salt flakes.

Dorda Sea Salt Caramel Liqueur is made at our family-owned distillery in the village of Krzesk, Poland, where we make our own caramel from scratch.

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.**





# DORDA MACCHIATO

1 ounce Dorda Sea Salt Caramel Liqueur  
3 ounces Hot Coffee  
Additional Milk/Cream and Whipped Cream if desired

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Mix coffee and liqueur in a mug and top with whipped cream and garnish.





# SALTED CARAMEL HOT CHOCOLATE

1 ounce Dorda Sea Salt Caramel Liqueur  
4 ounces Hot Chocolate with Milk

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Stir hot chocolate and liqueur together in a mug and garnish with marshmallows. We suggest serving it in small coffee cups.







## NOT YOR TIO'S HORCHATA

1½ ounces Chopin Potato Vodka  
¾ ounce **Dorda Sea Salt Caramel Liqueur**  
1½ ounces Traditional Horchata  
Cinnamon Sugar for garnish

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Build in large shaker tin with Chopin Potato Vodka, **Dorda Sea Salt Caramel** 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 too 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 CARAMEL COLD BREW

1 ounce Dorda Sea Salt Caramel Liqueur

2 ounces Cold Brew

4 ounces Milk

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Optional: 1 ounce hot chocolate or melted chocolate  
(steamed milk mixed over semisweet chocolate morsels)

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Pour cold brew, milk and liqueur over ice.





## DORDA CANDY APPLE

1½ ounces Dorda Sea Salt Caramel Liqueur  
6 ounces warm Apple Cider (or cloudy apple juice)  
Cinnamon Stick

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







## SEAS THE DAY

1 ounce Dorda Sea Salt Caramel Liqueur

1 ounce Chopin Potato Vodka

1 ounce Cold Brew Coffee

½ ounce Heavy Cream

½ ounce Simple Syrup

Scoop of Ice

Fresh Ground Coffee or Chocolate Covered

Espresso Beans for garnish

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Build in a blender with **Dorda Sea Salt Caramel Liqueur**, Chopin Vodka, Cold Brew Coffee, Cream, and Simple Syrup. Add scoop of ice, cap the blender and blend until smooth. Pour contents into a clear glass mug. Top a pinch of fresh ground coffee or place a whole chocolate covered espresso bean into the beverage and serve.







## CARAMEL BLONDIE

1 part Dorda Sea Salt Caramel Liqueur

1 part Chopin Rye Vodka

1 part Amaretto

1 part Cream

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Pour 1 tablespoon Dorda Sea Salt Caramel Liqueur and Chopin Rye Vodka in to shot glass. Add 1 tablespoon of Amaretto, poured slowly over a spoon, to create a layer. Add 1 tablespoon of cream, poured slowly over a spoon, to create a top layer.





## DORDA SALTED OATMEAL COOKIE

1 ounce Dorda Sea Salt Caramel Liqueur  
1- 12 ounce Bottle of Oatmeal Stout

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Pour one bottle of Oatmeal Stout into Belgian beer glass then top with a shot of chilled Dorda Sea Salt Caramel Liqueur as a floater.





## SALTED CARAMEL TRUFFLE

3 ounces Chopin Vodka  
1½ ounces Dorda Sea Salt Caramel Liqueur  
1 ounce Espresso  
Simple Syrup for Rim  
Chocolate Shavings Rim

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Dip the rim of a martini glass into a shallow layer of simple syrup to coat. Shake off any excess. Next, coat the rim with chocolate shavings. Fill a martini shaker with ice and add the Chopin Vodka, Dorda Sea Salt Caramel Liqueur, and espresso. Shake well and strain into the chocolate rimmed glass.





## DORDA SEA SALT CARAMEL TRUFFLES

1 cup Heavy Cream

1 tsp. Instant Espresso Powder

½ pound Semisweet Chocolate, chopped

½ pound Bittersweet Chocolate, chopped

1 Tbsp. Dorda Sea Salt Caramel Liqueur

1 tsp. Pure Vanilla Extract

1 cup Unsweetened Cocoa Powder

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Put chocolate into a large heatproof bowl. Bring cream to a boil in a small saucepan over medium-high heat; pour over chocolate in bowl. Stir in liqueur. Cover with plastic wrap; let stand 10 minutes. Stir until smooth. Let stand until thick, about 15 minutes. Pour chocolate mixture into a shallow 8-inch dish or pie plate. Cover with plastic wrap, and refrigerate until mixture is very cold and set but still pliable, about 30 minutes.

Use a teaspoon or a ½ inch melon baller, scoop balls of chocolate mixture, transferring them to a baking sheet lined with parchment paper as you work. Refrigerate truffles 10 minutes. Use hands, dust with cocoa powder, dip each truffle in cocoa powder to coat, then quickly shape truffle into a rough round.







## INSIDE OUT CARAMEL

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

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





# DORDA ICE CREAM

2 cups of Heavy Whipping Cream

14 ounces can Sweetened Condensed Milk

1½ teaspoons of Vanilla Extract

3 tablespoons of **Dorda Sea Salt Caramel Liqueur** (or more)

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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 Sea Salt Caramel Liqueur**. Wisk to combine. Pour mix into a clean container, cover and freeze for 8 hours or more.





# DORDA OVER ICE CREAM

2 cups of Heavy Whipping Cream

14 ounces can Sweetened Condensed Milk

1½ teaspoons of Vanilla Extract

3 tablespoons of **Dorda Sea Salt Caramel Liqueur** (or more)

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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 Sea Salt Caramel Liqueur**. Wisk to combine. Pour mix into a clean container, cover and freeze for 8 hours or more.





## SALTED CARAMEL MILKSHAKE

4 parts Vanilla or Chocolate Ice Cream

2 parts Milk

1 part Dorda Sea Salt Caramel Liqueur

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







## SALTED CARAMEL EGGNOG

1 ounce Spiced Rum  
¾ ounce Chopin Rye Vodka  
1½ ounces Granulated Sugar  
2 ounces Heavy Cream  
3 ounces Dorda Sea Salt Caramel Liqueur  
1 Whole Egg  
Garnish: Caramel Sauce, Cinnamon

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Shake all ingredients thoroughly. Strain into mug, and garnish with caramel sauce and grated cinnamon.





## DECADENT DORDA BROWNIE BITES

Dorda Sea Salt Caramel Liqueur  
Brownie mix of your choice  
Box of Chocolate Biscotti, your choice  
Whipped Cream

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Make brownie mix of your choice. Add whipped cream and blend biscotti until it has formed small crumbs. In a shot glass, create a layer of softened brownie to the bottom. Add a splash of Dorda Sea Salt Caramel Liqueur. Add a layer of whipped cream.

Sprinkle a layer of biscotti. Add another layer of whipped cream. Top with brownie bits and biscotti crumbs.

Make as many dessert shots as desired.





## DORDA SEA SALT CARMEL SAUCE

1/3 part Dorda Sea Salt Caramel Liqueur  
1 part Heavy Whipping Cream (chilled)  
1/8 part Powdered Sugar

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In a saucepan over medium-high heat, cook the sugar to a light amber color. When the sugar turns amber in color, remove from the heat and carefully add the butter. Then, add the Dorda Sea Salt Caramel Liqueur and the vanilla. Cool the caramel in room temperature then place in the refrigerator until ready to use.







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

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