

hazelnuts
irresistible
indulgence

You'll always remember your first...

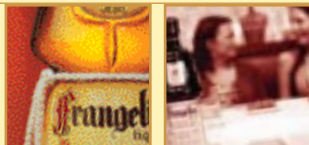


Frangelico

Frangelico.com

distinctive
intriguing
unpretentious
sophisticated

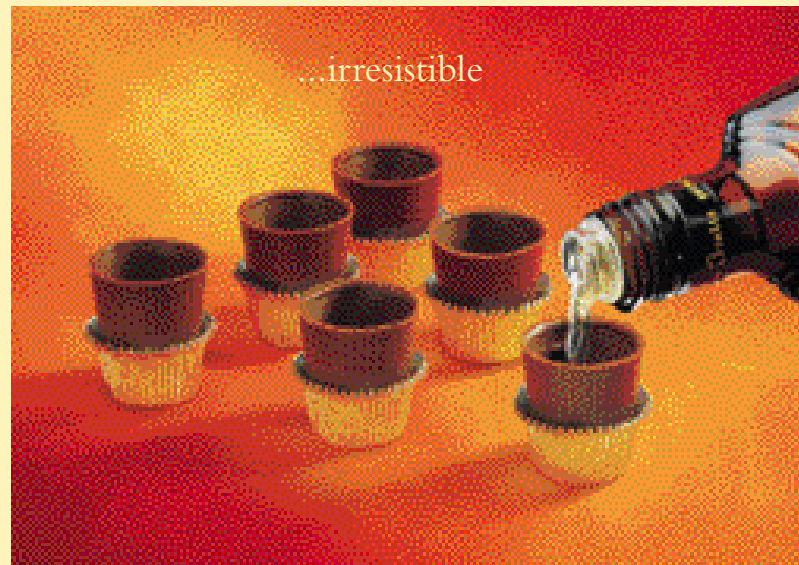
frangelico favourites



Frangelico on Ice

'simply irresistible'

[Enjoy Frangelico on Ice
in your favourite glass]



Frangelico Chilled and Chocolate Cups

'the perfect match'

[Milk chocolate is the perfect compliment to
Frangelico's hazelnut flavour. Once you drink
the Frangelico eat the cup]

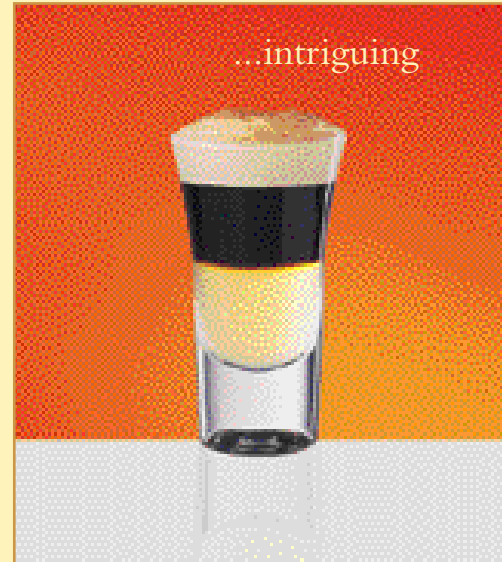
frangelico café



Frangelico Coffee

'indulgence disguised'

[Add Frangelico to coffee and
top with whipped cream]



Frangelico Hot Shot

'small, dark and handsome'

[1 part Frangelico, 1 part hot coffee.
Top with whipped cream and
crushed hazelnuts]



... unpretentious

Frangelico CoCo

'whip yourself into a frenzy'

[2 parts Frangelico, 5 parts hot chocolate, and top with whipped cream]



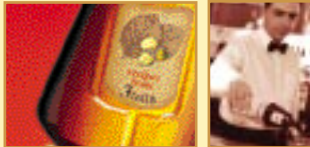
Frangelico Ice Shot

'chill out with friends'

[Mix equal parts of chilled Frangelico and chilled milk. Serve in shooter glass, sprinkle ground cinnamon on top]



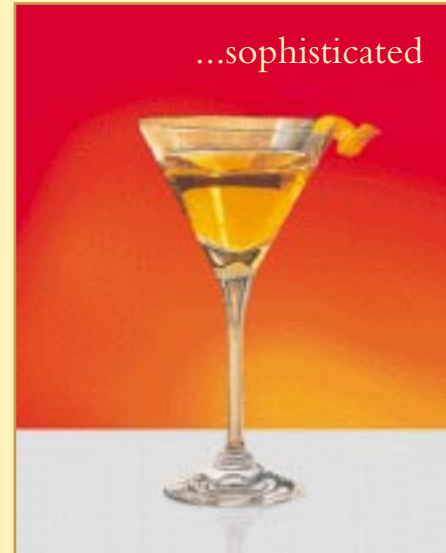
frangelico cocktails



Frangelico Zesti

'a tempting sensation'

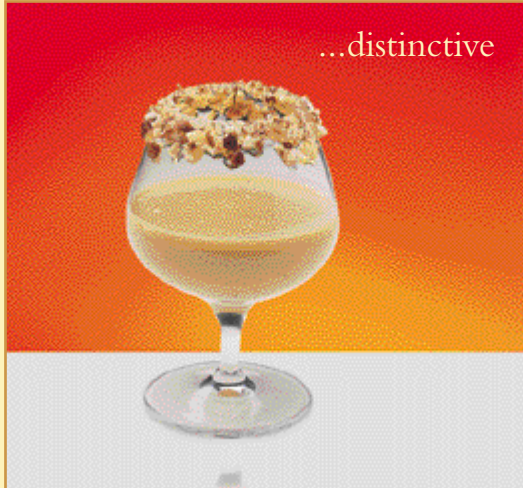
[60ml Frangelico, 1/4 fresh lime. Serve over ice with a squeezed lime]



Angel's Kiss

'brings out the devil in you'

[Equal parts Frangelico and premium vodka. Pour the ingredients into an ice-filled shaker. Then strain into a martini glass. Garnish with an orange twist]



Misty Nuts

'heaven in a glass'

[30ml Frangelico, 15ml Irish Mist,
15ml Carolans Irish cream liqueur.
Blend and serve with chocolate
sprinkles]



Nutty Irishman

'mix with the cream of society'

[Equal parts Frangelico and
Carolans Irish cream liqueur.
Top with whipped cream if desired.
Serve over ice]

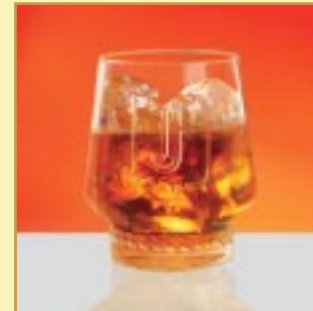


Frangelico Lime & Soda

'put some fizz in your life'

[30ml Frangelico in a straight glass with a dash of lime juice/cordial and top with soda water. Garnish with lime wedge.]

NB This can also be served as a long drink in a Highball



Nuts and Berries

'it's a bit fruity'

[Equal parts Frangelico and raspberry liqueur. Try it on the rocks or straight up]

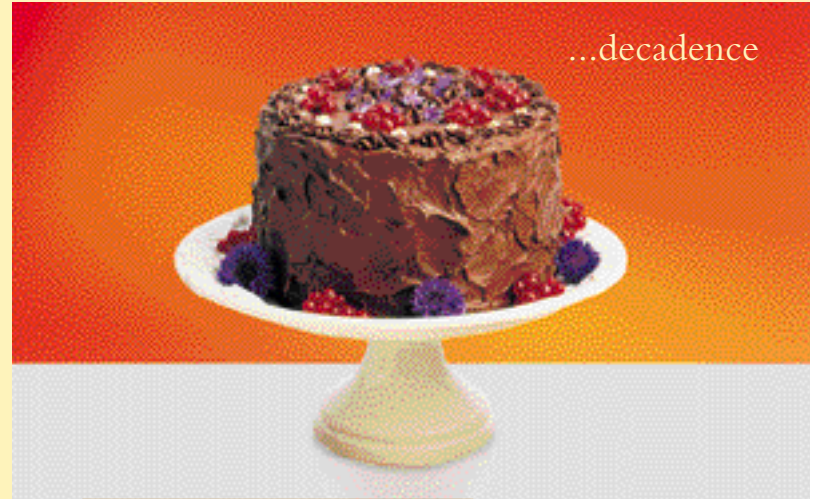
frangelico gourmet



Frangelico Parfait

'c'est magnifique'

[One scoop each of vanilla and butter pecan ice cream. Pour hot fudge and Frangelico over ice cream. Top with whipped cream and chopped nuts]



...decadence

Frangelico Chocolate Cake Supreme

'wonderfully wicked'

3 eggs, separated • 3/4 cup granulated sugar • 1/2 cup butter • 1 cup light brown sugar • 2-1/4 cups all-purpose flour • 1/2 cup unsweetened cocoa powder • 1-1/2 tsp. baking soda • 3/4 cup strong cold coffee • 3/4 cup Frangelico frosting

Grease and flour two 9" cake tins. Preheat oven at 180 degrees. Beat egg whites until frothy then beat in sugar until stiff peaks form. Set aside. Cream butter and brown sugar until fluffy. Beat in egg yolks one at a time. Sift flour, cocoa, baking soda together. Add to creamed mixture alternatively with coffee and Frangelico and blend well. Fold egg whites into batter. Pour into prepared pans. Bake 30 to 35 min. or until done. Cool 10 min., invert on wire rack, remove pans. Cool before frosting. Serves 10.

Frangelico Frosting: In large bowl, cream 6 tbs. butter and 1lb sifted icing sugar. Add 3 tbs. unsweetened cocoa powder, 3 tbs. Frangelico and 2-3 tbs. hot coffee, beat until smooth.

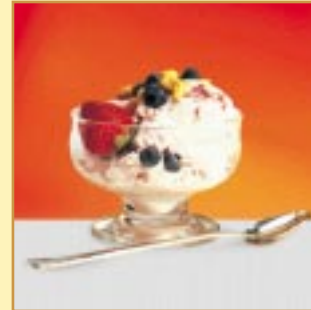
...indulgence



Frangelico Coconut Cake

‘decadence with a difference’

1/4 cup Frangelico • 1 pk. yellow cake mix • 2 eggs • 2/3 cup water
• 1/2 tsp. almond extract • 1 cup heavy cream • shredded coconut
Combine Frangelico, cake mix, eggs, water and almond extract. Pour batter into 2 prepared 8" cake tins. Bake at 180 degrees for 25-30 min. Cool 4 min. Turn onto cooling rack. Beat cream with 2 tbsl. sugar until stiff. Split cake layers in half. Spread with whipped cream and stack on serving plate. Frost top and sides of cake with frosting. Frosting as per chocolate cake supreme without cocoa powder and coffee. Sprinkle with coconut.



Frangelico Ice Cream

‘what dreams are made of’

[Pour Frangelico over your favourite ice cream. Top with whipped cream. Garnish with chocolate or nuts if desired]



Frangelico is the distinctive Italian liqueur. Its unique packaging reflects its intriguing monastic legend and authentic 300 year old recipe. The care and craftsmanship of Frangelico provides a deliciously smooth, unforgettable taste of hazelnuts and berries which consumers all over the world find irresistible, and so will you.

Today you can indulge yourself with the unique Frangelico taste in memorable ways - on its own, over ice, with coffee, in cocktails, at any time either cold or hot. For other interesting Frangelico indulgences visit:

***F*rangelico.com**

When visiting our website why not check out our drinks section and send us your own recipes and you could win one of our Frangelico Hampers.

Looking forward to your next ...

*A little bit of rope always makes
for an interesting evening ...*



Frangelico