

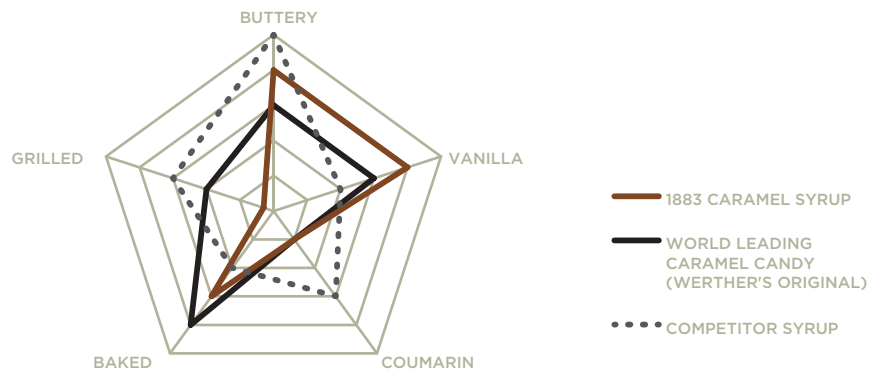
THE EXUBERANCE OF A RADIANT AND POWERFUL Caramel



A supple and smooth dark brown evokes the hues of homemade caramel. An unambiguous, powerful, almost pastry-like scent uncovers a pure and robust caramel aroma. The right balance between a commanding taste and sugary perfection, this 1883 Caramel syrup reveals a gourmet masterpiece.

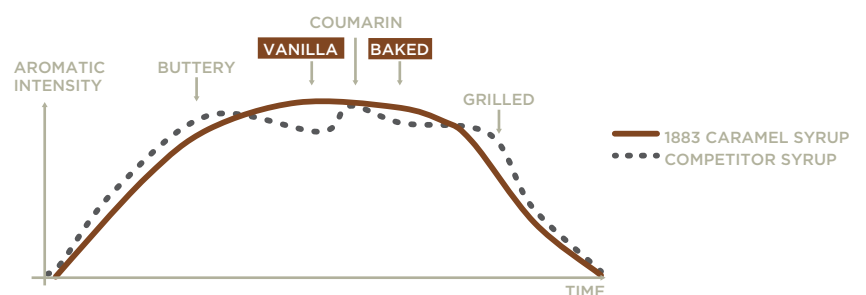
AUTHENTIC

The aromatic notes of candied caramel remain ever-present in this 1883 syrup. The buttery and vanilla overtones are more pronounced than usual to better stand out in coffee.



PURE AND INTENSE

The perfectly matched buttery, vanilla, and grilled notes bestow upon this 1883 Caramel Syrup a full-bodied and harmonious flavour.



A delightfully unforgettable childhood flavour, a superstar whether hot or cold, caramel sweetens with a rich pastry passion. It enchants ice cream, coffee, hot chocolate, and cappuccino. It also enhances any beer or shooter.



Tea,
coffee, hot
chocolate,
hot milk,
cappuccino



Water,
cold milk



Beer



Smoothies,
ice cream



Shooters



Desserts



TOFFEE BERRIES CAIPIROSKA

A gourmet candied version of this legendary vodka cocktail!



Short drink with alcohol
Old-fashioned glass

INGREDIENTS

3cl - 1oz 1883 Caramel Syrup

1 lime

4cl - 1 1/3oz Raspberry puree

5cl - 1 2/3oz Vodka

PREPARATION

Cut up a lime into cubes, place them into the glass, and then squeeze to extract the juice and the essence from the peel.

Pour in the puree, the 1883 Caramel Syrup, and the vodka.

Stir into a consistent mix.

Fill the glass with crushed ice.

Add straws and garnish with a lime peel, a raspberry, and a caramel stick.

