

# A POWERFUL HAZELNUT SIMPLY TO BITE FOR

A subtle hue found somewhere between gold and hay-yellow, a nuance maintained through a wonderfully fluid and luminous texture.

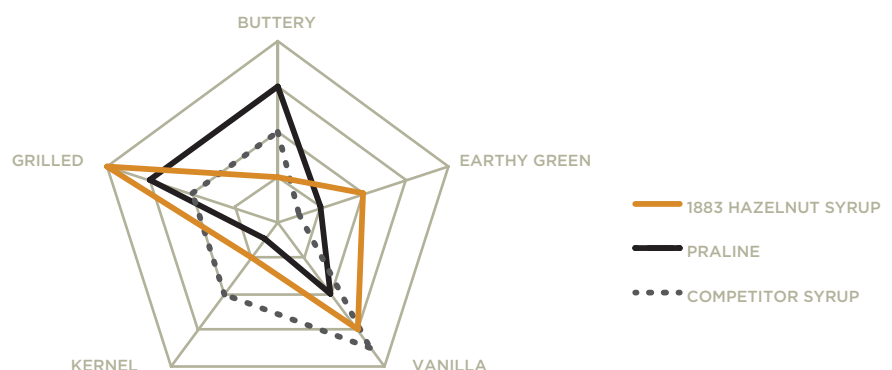
The robust scent of candied hazelnut persuades the nose along with the imagination...

A perfect harmony between an expressive fruit and a pervasive sugar, this 1883 syrup reveals the intense natural essence of classic hazelnut.

The palate-pleasing sensation seduces, the powerful and distinct taste enchants!

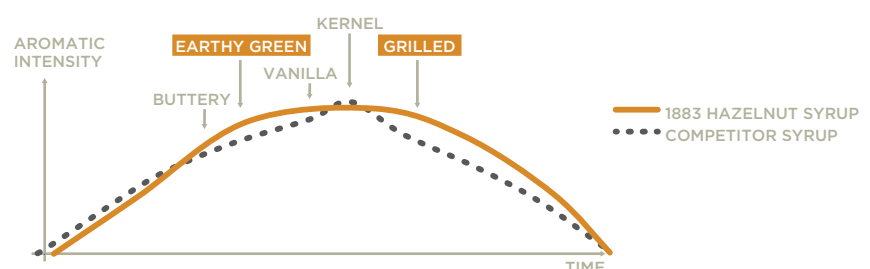
## AUTHENTIC

**All the sweetness of this 1883 Hazelnut Syrup revealed through dominant grilled and vanilla overtones, very similar to praline.**



## PURE AND INTENSE

**The increasingly powerful buttery and then vanilla aromatic notes hint at the «earthy-green» undertone typical of a freshly harvested hazelnut.**



A vital flavour for pastry chefs, equal to almond or chocolate, hazelnut enhances desserts, ice cream, and crepes. The syrup fully asserts itself in hot drinks and in several delicious fruit juices such as pineapple, mango, and orange. It also provides cocktails with an unexpected undertone, mischievously alluding to a world-famous spread!



Tea,  
coffee, hot  
chocolate,  
hot milk



Fruit juice



Whisky



Desserts  
(pastries,  
ice cream,  
crepes)



## AMERICAN HAZELNUT COFFEE

An irresistible variation to Irish coffee, this internationally-renowned look hides a few new flavours. Wow effect guaranteed!



Long hot drink with alcohol  
Toddy glass

### INGREDIENTS

**2cl - 2/3oz 1883 Hazelnut Syrup**

5cl - 1 2/3oz Bourbon

10cl - 3 1/3oz Espresso

6cl - 2oz Whipped cream

### PREPARATION

In the glass, heat up the Bourbon along with the 1883 Hazelnut Syrup.

Pour the espresso into the mix.

Top with whipped cream (whisk or shaker).

Garnish with coffee grains and crushed hazelnuts.

