

EXCLUSIVE

NEW FOR 2014

THE DELIGHT OF FRENCH NOUGAT, A CONFECTIONER'S DELICACY!



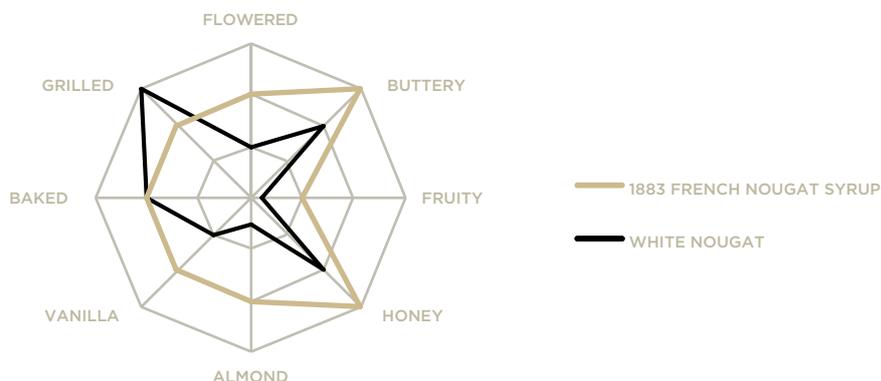
The exquisite creamy-white colour sets the tone and sweet taste for this very French delicacy!

The honey, almond, vanilla, and roasted scents are pervasive, and with a rare intensity.

The sweet vanilla-flavoured honey undertones disseminate a succulent nougat for the palate. The roasted aroma supplies a powerful taste and underlines the classic note of almond, with a dash of orange blossom. The smooth texture balances out the ever-present sugar; all the outrageousness of candy is there!

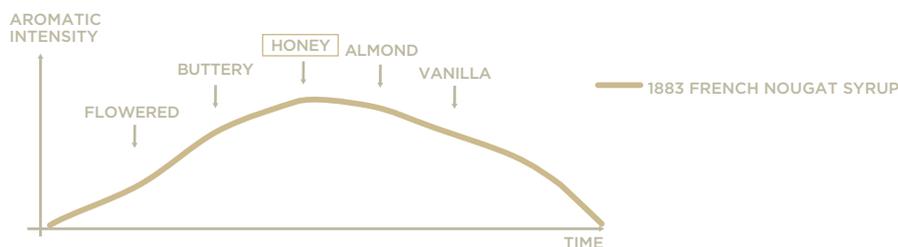
AUTHENTIC

A theatrical interpretation of nougat, where all of the subtle undertones play their aroma fully and with great precision.



PURE AND INTENSE

The almond and honey flavours perform well together, seconded by the undertones of slightly roasted dry fruit, leading to the subtle vanilla finale.



A sublime encounter with almond and honey, the aromatic power of nougat works wonders in cold or hot milk, coffee, or chocolate based drinks. Exceptionally creamy, 1883 French Nougat syrup releases its delectable honey flavour in alcoholic creations. It also waltzes into the kitchen to accompany pastries and ice cream, adding flavour to whipped cream, coulis, sauces, and creamy desserts.



1883, **UNLIMITED** CREATIVITY
Original recipes by Joseph Trotta



MOCHA NOUGAT STYLE

Coffee and milk combine perfectly with the full-bodied taste of French Nougat Syrup to fashion a deliciously creamy drink.

Cocktail
Mocha
Tumbler glass

INGREDIENTS
2.5cl - 5/6oz 1883 French Nougat Syrup
0.5cl - 1/6oz 1883 Chocolate Syrup
6cl - 2oz espresso
12cl - 4oz hot frothy milk

PREPARATION
Pour the syrups and the espresso into a tumbler glass.
Then add the hot milk and sprinkle a pinch of powdered sugar on top.



NOUGAT IN LOVE

French Nougat Syrup softens and releases its honey-flavoured overtones in this frappé coffee topped off with crème fraîche.

Frappé
Coffee
Cocktail glass

INGREDIENTS
1.5cl - 1/2oz 1883 French Nougat Syrup
10cl - 3 1/3oz iced coffee
Crème fraîche

PREPARATION
Pour 1883 French Nougat Syrup and the iced coffee into a shaker. Shake and serve in a chilled cocktail glass.
Top with a lightly whipped layer of crème fraîche.



MILK'N SHAKE

Vanilla, dark chocolate, coconut, mascarpone, gingerbread and many other ice creams make this delicious milk shake a true delight

Milk Shake
Tumbler glass

INGREDIENTS
2.5cl - 5/6oz 1883 French Nougat Syrup
2 scoops of ice cream
12cl - 4oz fresh milk

PREPARATION
Pour all of the ingredients into a blender and blend for 10 to 15 seconds.