

GALIDIED CHIERRIES IN ALCOMOLIC SYRUI?

225 Jar
SIZE: 225 g
SERVINGS: 32
CASE: 12 jars
PRODUCT CODE: Z-TFS-Cherry-225
UPC: 051497325855
scc: 10051497325852

415 Jar
SIZE: 415 g
SERVINGS: 60
CASE: 6 jars
PRODUCT CODE: Z-TFS-Cherry-415
UPC: 051497325862
scc: 10051497325869

## 5.3kG Tin

SIZE: 5.3 kg
SERVINGS: 765


CASE: 4 tins
PRODUCT CODE: Z-TFS-Cherry-53 4 UPC: 051497325848
 scc: 10051497325845


TEMIPUS FUGIT SPIRITS
p.o. BOX 658 nOVATO, CA 94945

AT THE END OF THE 19TH CENTURY, it became all the rage among bar patrons of finer establishments to request that their cocktails be garnished with expensive preserved cherries. These first "cocktail cherries" were a fancy variety that were candied and preserved in a spiced sugar syrup with the addition of a small amount of cherry distillate (Kirsch) alcohol.

Kirsch is a colorless brandy that is made from the double distillation of sour cherries. It is often consumed alone as a digestif, but is particularly valued in baking because of the complex cherry aromas and flavors that can only be derived from the distillation process. The Kirsch distillate in the 19th Century style cherry syrup adds layers of complex cherry flavors and also serves as a preservative for additional flavors from natural herbs and spices, along with cherry juice and pure cane sugar.

The addition of genuine Gomme Arabic in the cherry syrup adds a luxurious texture that cannot be achieved by sugar alone. While sugar and glucose simply dissipate and sweeten a drink, Gomme Arabic will elevate the texture of the finished cocktail, even in small amounts.

While the original purpose of these preserved and candied cherries was primarily for cooking and dessert applications, their inclusion in cocktails created a new and popular use for these special cherries. Tempus Fugit Spirits' 19 th Century Cocktail Cherries are created from a 19th Century preserved cherry recipe similar to the style of preserved cherries that would have been used at the beginning of the cocktail cherry boom.


