

Created by: Debra C. Argen  
**Cedilla Liqueur de Acai**

**Cedilla Liqueur de Açaí** from **Maison Leblon in Patos de Minas, Brazil** is an exotic, delectable liqueur made from the pulp of the açai berry macerated in **Leblon Cachaça**, and blended with native ginger root, Brazilian orange peel, and natural cane sugar. The result is a singularly delicious and colorful liqueur that is perfect on its own or used in a variety of cocktail and culinary recipes.



A cedilla is a diacritical mark for pronunciation of a "C" which has a little "tail"; in this case, cedilla is a playful reference to the "ç" in the word açai (pronounced ah-sigh-ee). **Cedilla Liqueur de Açaí** is the latest spirits release from **Maison Leblon**, the makers of **Leblon Cachaça**.

**Cedilla Liqueur de Açaí:** has 25% alcohol, an attractive claret color, and is made from the pulp of USDA Certified Organic açai handpicked berries from Sambazon. Açai berries resemble blueberries, with the exception of a rather large pit in the middle, and are rich in antioxidants, amino acids, calcium, and healthy omegas, and grow in clusters atop 50 foot palm trees on biodiverse agro-forestry land in the Amazon region of Brazil in the states of Amapá in the far north, and Pará.

From Berries to Liqueur: **Maison Leblon Master Distiller Gilles Merlet** macerates the açai pulp for one month in Leblon Cachaça, a Brazilian alcohol made in an alambique from freshly crushed sugarcane juice to meld the flavors, and finishes it by blending native ginger root, Brazilian orange peel, and natural cane sugar.

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### **Açaí on the Tree**

Tasting Notes: The aromatic nose is fruity, ripe with rich berries, with a hint of citrus, orange peel, chocolate, and ginger, with the luscious flavors following through on the palate, with the ginger giving it slightly spicy finish.

With its lower alcohol level, it is delicious served as an aperitif, added to champagne (The Rio Royale), to a Caipirinha or a Margarita, or used in any number of cocktail recipes.



**Açaí Berries ready to be processed into**

### **Cedilla Liqueur de Açaí**

To showcase the versatility of Cedilla Liqueur de Açaí, Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta created a diverse selection of cocktail and culinary recipes to tempt your palate.

### **The Cedilla Liqueur de Açaí Cocktail and Culinary Menu**

All Recipes created by Luxury Experience Mixologists

Debra C. Argen and Edward F. Nesta

#### **The Cocktail Recipes**

Luxury Experience's Brazilian Kiss

Luxury Experience's Love Letter

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Luxury Experience's Heritage

### The Culinary Recipes

Luxury Experience's Crème de Cedilla Liqueur de Açai

Luxury Experience's Cedilla Liqueur de Crème Brûlée

Luxury Experience's Cedilla Liqueur de Açai Ice Cream

Luxury Experience's Cedilla Liqueur de Açai Cheesecake

### The Cocktail Recipes

**Luxury Experience's Brazilian Kiss** is a refreshing long drink that combines Cedilla Liqueur de Açai and Leblon Cachaça, homemade lime and lemon simple syrup, and Bigelow Green Tea. Close your eyes, take a sip, and imagine you are relaxing on one of the pristine beaches of Brazil.



#### **Luxury Experience's Brazilian Kiss**

Yield: 1 Cocktail

Glass Used: Highball Glass

#### Cocktail Ingredients:

1

Ounce

Cedilla Liqueur de Açai

1

Ounces

Leblon Cachaça

1

Ounce

Homemade Lime and Lemon

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Simple Syrup

3

Ounces

Bigelow Green Tea with Blueberries

4

Ice Cubes

Fresh Mint, garnish

Method for the Simple Syrup: Juice 1 lime to equal ¼ ounce, juice half a lemon to equal ¼ ounce, and pour into a saucepan. Add half a cup of sugar and cook over low heat to dissolve sugar. Remove from heat and set aside when mixture starts to boil. Let cool. Can make ahead and store in the refrigerator in a covered glass jar.



### Leblon Cachaça and Cedilla Liqueur de Açai

Method for the Cocktail: Boil 1 cup of water, and 1 tea bag, cover and let steep for 5 minutes. Let cool. Can make ahead. In a large shaker glass, and all ingredients (with the exception of the mint) and shake briefly to incorporate ingredients. Strain into a highball glass filled with ice. Garnish with mint.

**Luxury Experience's Love Letter** is a delectable cocktail that will "send you" and combines Cedilla Liqueur de Açai, Leblon Cachaça, Clément Créole Shrub Liqueur d'Orange from Martinique, lychee juice, and orange juice.

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### Luxury Experience's Love Letter

Yield: 2 Cocktails

Glass Used: Martini Glass

#### Ingredients:

1

Ounce

Cedilla Liqueur de Açai

1.5

Ounces

Leblon Cachaça

0.5

Ounces

Clément Créole Shrub Liqueur  
d'Orange

3.5

Ounces

Lychee Juice

2

Ounces

Orange Juice

8

Ice Cubes

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Blueberries, garnish (optional)

Method: Chill 2 Martini glasses, set aside. Add ingredients to a metal shaker, shake until metal is frosty. Strain into chilled Martini glasses. Garnish with blueberries (optional).

**Luxury Experience's Heritage** is a sophisticated cocktail that celebrates Brazil's heritage with Portugal, and combines Cedilla Liqueur de Açai, Leblon Cachaça, Port, Club Soda, agave nectar, and diced kiwi, red grapes, and cantaloupe.



**Luxury Experience's Heritage**

Yield: 1 Cocktail

Glass Used: Wine Glass

Ingredients:

0.5

Ounces

Cedilla Liqueur de Açai

0.5

Ounces

Leblon Cachaça

0.5

Ounces

Port

1

Teaspoon

Agave Nectar

2.5

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Ounces

Club Soda

1

Tablespoon

Diced, Mixed, Fruit: Kiwi, Red Grapes, Cantaloupe

Kiwi Garnish

Method: Add diced fruit to a wine glass, set aside. Add ingredients to a mixing glass, stir, pour over ice in a wine glass. Garnish with a slice of kiwi.

### **The Culinary Recipes**

Brazilians are fond of "salgadinhos" pronounced "sal-gawd-geen-yos," which are hors d'oeuvres, and "doces" pronounced doe-sees, which are desserts. A taste of Luxury Experience's tempting recipes using Cedilla Liqueur de Açai and you will be fond of salgadinhos and doces, too.

#### **Salgadinhos (Hors d'oeuvres)**

**Luxury Experience's Crème de Cedilla Liqueur de Açai** is a delicious, easy to make filling to pipe onto crudities, or spread onto toast points or crackers; it may just become your favorite "house" hors d'oeuvres.



#### **Luxury Experience's Crème de Cedilla Liqueur de Açai**

1

Medium

Red Onion, finely diced,  
to equal 1 cup

1

Tablespoon

Butter, melted

A Few Grains of Sea Salt

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1

Tablespoon

Sugar

1

Ounce

Cedilla Liqueur de Açai

0.25

Cup

Mascarpone

1

Tablespoon

Cedilla Liqueur de Açai

Toast and Assorted Vegetables  
(zucchini, cippoline, snap peas,  
celery)

Method: Melt the butter in a small skillet; add the onion and salt, and sauté until the onions are translucent. Add the sugar and caramelize the onions, then add the Cedilla Liqueur de Açai and cook for 1 minute. Set aside to cool. Process in a food processor until smooth. Add 1 tablespoon of the Cedilla Liqueur de Açai and the mascarpone and process until smooth. Place in a covered glass jar and refrigerate for several hours or overnight to let the flavors meld.

Presentation: Blanch snap peas and cippoline (small, flat onions) for 1 minute, then shock in ice water bath. Drain and dry. Pipe the crème onto cippoline, snap peas, zucchini, celery, or other assorted vegetables and toast points using a pastry bag, or spread with a knife.

### **Doces (Desserts)**

Cedilla Liqueur de Açai is a lovely addition to dessert recipes, adding a unique taste that can change an ordinary dessert and make something very special. **Luxury Experience's Cedilla Liqueur de Açai Crème Brûlée** allows the rich flavors of açai to shine in the delicate custard that is enhanced with a burnt sugar crust and topped with a dollop of whipped cream flavored with Cedilla Liqueur de Açai.



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### Luxury Experience's Cedilla Liqueur de Açai Crème Brûlée

Serves: 4

#### Ingredients:

1  $\frac{3}{4}$

Cups

Heavy Cream

1/3+

Cup

Sugar (1/3 cup plus 1 tablespoon)

6

Egg Yolks

$\frac{1}{4}$

Cup

Cedilla Liqueur de Açai

4

Teaspoons

Sugar

1/3

Cup

Heavy Cream

2

Teaspoons

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Cedilla Liqueur de Açai

2

Tablespoons

Sugar

Micro Mint Leaves, garnish (optional)

Method: Preheat oven to 325° F/163° F. Butter crème brûlée or ovenproof custard cups, and set aside.

Beat egg yolks with sugar. Let rest. Add heavy cream to a saucepan, and bring to a simmer. Pour the hot cream slowly into the egg yolk and sugar mixture and whisk together. Stir in the Cedilla Liqueur de Açai, and pour the mixture into the prepared cups.

Place the filled cups in a glass pan filled halfway up the sides with hot water. Bake for 40 minutes. Let cool. Cover, and refrigerate overnight or for several hours, to set the custard. The custard must be very cold to create the brûlée crust.

Method for Brûlée: Sprinkle 1 teaspoon of sugar on each of the custards. Use a kitchen torch to caramelize the sugar. Alternate method: Place the custards on a baking sheet in the oven under a broiler to brown the sugar. If using the oven, take care not to burn the custards. Refrigerate the custards for at least an hour before serving.

\* Note: I prefer to use a kitchen torch, as it is easier to control the browning of the sugar.

Presentation: Whip heavy cream with the Cedilla Liqueur de Açai and the sugar. Spoon or pipe a dollop of flavored cream on the Crème Brûlées. Garnish with tiny mint leaves if desired.

Whenever we are in Brazil, we love eating "açai na tigela," which is frozen mashed açai, served either in a bowl or blended into a smoothie, oftentimes mixed with banana, and topped with granola. **Luxury Experience's Cedilla Liqueur de Açai Ice Cream** has a similar taste and mouth feel with the flavor of açai that captures the essence and the taste of Brazil.



### Luxury Experience's Cedilla Liqueur de Açai Ice Cream

Yield: 1 Quart

Ingredients:

3

Ounces

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Cedilla Liqueur de Açai

1

Ounce

Leblon Cachaça

4

Ounces

Wild Dried Blueberries

Method for the Blueberries: Place blueberries in a medium glass jar, add the Cedilla Liqueur de Açai and the Leblon Cachaça; cover and let marinate for several days, and then process in a blender until smooth.

Ingredients for the Ice Cream:

3

Eggs

2

Cups

Half & Half (or Light Cream)

2

Cups

Heavy Cream

1

Cup

Sugar

Method: Beat eggs and Half & Half (or Light Cream) together in a large saucepan. Add sugar. Cook over low heat stirring constantly until thickened (just starting to boil); approximately 10 minutes. Mixture should coat the spoon. Let cool, and then add heavy cream. Refrigerate overnight.

Process batter in an ice cream maker until it just starts to firm up, add blueberry mixture and continuing processing until thoroughly mixed and firm. Remove mixture to a container to freeze. Serve with or without granola.

Add Cedilla Liqueur de Açai to a cheesecake recipe and let magic happen. Luxury Experience's Cedilla Liqueur de Açai Cheesecake is a delectably creamy and rich cheesecake.

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### Luxury Experience's Cedilla Liqueur de Açai Cheesecake

Pan: 6-inch Springform

#### Crust Ingredients:

3/4

Cup

Nabisco Nilla Wafer®, finely ground

1/8

Cup

Sugar

1/4

Cup

Butter

1/8

Teaspoon

Vanilla

Small Pinch Salt

Method: Preheat oven to 350° F/177° C.

Process ingredients in a food processor until mixture begins to clump together. Spray a 6-inch springform pan with baking spray. Press mixture onto the bottom and halfway up the sides of the pan. Set aside.

#### Filling Ingredients:

16

Ounces

Cream Cheese

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2

Eggs, large

1/4

Cup

Sugar

4

Teaspoons

Cedilla Liqueur de Açai

Small Pinch Salt

Method: Blend in food processor. Pour mixture onto crumb mixture. Bake for 45-50 minutes. Top will be puffed and lightly golden. Remove from oven. Let cool at room temperature for 20 minutes, then refrigerate for several hours or overnight.

Topping Ingredients:

4

Ounces

Cedilla Liqueur de Açai

4

Tablespoons

Dried Wild Blueberries

3

Tablespoons

Sugar

Method: Marinate the dried wild blueberries in the Cedilla Liqueur de Açai for a few hours or overnight. Strain the mixture into a saucepan, and set blueberries aside. Add the sugar to the saucepan with the Cedilla Liqueur de Açai, and bring the mixture to a boil. Reduce slightly to create a syrup, remove from heat, and let cool for 3 minutes. Add the blueberries to the mixture and carefully arrange syrup and blueberries on top of the cheesecake. Refrigerate for several hours until serving time.

Whether you opt to enjoy Cedilla Liqueur de Açai as an aperitif, in a cocktail, or use it in culinary recipes, the ways are endless.

Regarding **Cedilla Liqueur de Açai**, please visit the website: [www.Cedilla.com.br](http://www.Cedilla.com.br) or follow them on Facebook: [www.Facebook.com/CedillaLiqueur](http://www.Facebook.com/CedillaLiqueur).

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