

Created by: Debra C. Argen

B and B Liqueur and Benedictine Liqueur

Created in the 1930s, [B&B Liqueur](#) celebrates its 70th anniversary in 2008, and Luxury Experience Magazine is already starting the party! B&B is the "grandson" of [Bénédictine Liqueur](#), which was created in 1510. Both of these spirits combine herbs and spices for a unique taste all their own.



B&B Liqueur, 40% ABV, combines Bénédictine Liqueur and fine French cognac into an aromatic libation made with 27 different herbs and spices. The base spirit is quite a departure from other spirits created from grapes, grain, or potatoes, as it is made from 100% beetroot from Normandy, France. Made in small batches of 4 distinct recipes, each recipe includes infused vanilla and lemon peels, is aged for 3 months before the marriage of 60% Bénédictine and 40% Otard fine French cognac, followed by a "wedding gift" of acacia honey and saffron. Next comes the "honeymoon" where B&B Liqueur is aged for 12 months at the Bénédictine Palace in Fécamp, France, and lastly, the spirit is filtered, aged for an additional 3 months, and then bottled.

The color is coppery amber and the nose offers heady spice aromas of nutmeg, cardamom, and vanilla, rounded out with caramel and citrus notes. On the palate the taste is warm and buttery with butterscotch notes and has a long, smooth cognac finish. I can easily imagine drinking B&B Liqueur in a snifter glass while I sit by the fire in the winter, or served over ice as an aperitif, however, I found that that B&B Liqueur is also a delectable cocktail ingredient that does double duty in the kitchen as a starring ingredient in culinary recipes. One of the easiest ways to enjoy both B&B Liqueur and Bénédictine Liqueur is to put the bottles in the freezer, which will thicken the liqueur and pour the now honey-like consistency over ice cream or fruit.

Thinking of the lyrics to the song 'Summertime' ... "and the livin' is easy," was the inspiration for both the Savoir Faire and the Summertime Tea, which are refreshing drinks to enjoy on hot, summer days and nights.

Luxury Experience's Savoir Faire combines three spirits: B&B Liqueur, cognac, and Pimms into a refreshing cocktail.

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Luxury Experience's Savoir Faire

For 1 cocktail

0.5

Ounce (15 ml)

B&B Liqueur

1.5

Ounce (44 ml)

Cognac

0.5

Ounce (15 ml)

Pimms

1

Ounce (29.5 ml)

Tamarind Juice

0.5

Ounce (15 ml)

Lemon Juice, freshly squeezed

Method: Add all the ingredients to a metal shaker and take for a ride over ice, strain into a rocks glass filled with ice and garnish with a twist of lemon.

Luxury Experience's Summertime Tea is the perfect thirst quencher. Mix up a pitcher and enjoy with friends. Garnish the pitcher with lemon and orange wheels and a few cinnamon sticks.

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Luxury Experience's Summertime Tea

For 1 cocktail

2

Ounces (59 ml)

B&B Liqueur

3

Ounces (89 ml)

Unsweetened cold tea

$\frac{3}{4}$

Ounce (22 ml)

Lemon Juice, freshly squeezed

0.5

Ounce (15 ml)

Orange Juice, Freshly squeezed

0.5

Ounce (15 ml)

Simple Syrup

Lemon or orange wheel to garnish, long cinnamon stick

Method: Mix all ingredients in a mixing glass and pour into a highball glass filled with ice. Garnish with lemon or orange wheel and a long cinnamon stick as a stirrer.

B&B Liqueur is also a lovely addition to culinary recipes, and since B&B Liqueur is celebrating its 70th anniversary, I used it to create Luxury Experience's Spirited Chocolate Cake where B&B Liqueur and cocoa combine to create a decadently rich chocolate cake with B&B Liqueur flavored pastry cream filling.

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Luxury Experience's Spirited Chocolate Cake

Cake Ingredients:

1.5

Cups

Flour

1

Cup (227 grams)

Sugar

0.5

Teaspoon

Salt

0.5

Teaspoon

Cinnamon

0.5

Teaspoon

Baking Soda

1/3

Cup

Cocoa

Method: Sift ingredients together in a large bowl. Then add:

1

Teaspoon

B&B Liqueur

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1

Teaspoon (heaping)

Freshly grated orange zest

1/3

Cup (77 ml)

Vegetable Oil

1

Cup (237 ml)

Water

1

Teaspoon

Balsamic Vinegar

Method: Mix well with an electric beater. Pour batter into parchment paper lined baking pan. (Makes one 8-inch layer cake or one 6 x 3 inch (15 x 8 cm) spring form cake). Bake in a preheated oven at 300 °F(149 °C) oven until inserted cake tester comes out clean. Baking time for 6 x 3 inch (15 x 8 cm) spring form cake approximately 65 minutes. Check cooking time after 50 minutes as ovens vary. Remove from the oven and let cool on wire rack for a few moments and then remove cake from pan and let cool completely.

Pastry Cream Filling Ingredients:

1/8

Cup (28 grams)

Flour

1.5

Tablespoons

Cornstarch

Method: Sift together. Set aside.

1

Egg

1

Egg yolk

1/4

Cup (56.7 grams)

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Sugar

Method: Beat until the egg/sugar mixture is pale yellow and then beat in flour mixture.

$\frac{3}{4}$

Cup (177 ml)

Milk

Method: Add milk to a large pot and bring to a boil, watch to ensure that the milk does not boil over. Add 1 tablespoon B&B Liqueur.

Add half of the hot milk to the egg mixture and beat quickly. Pour the egg milk mixture into the remaining milk in the pot and whisk over the heat to thicken and cook the flour. When the mixture is thick, add 2 tablespoons and 1 teaspoon unsalted butter and whisk to incorporate the butter. Add 3 tablespoons B&B Liqueur and 3 tablespoons fresh orange juice and whisk until smooth. Pass mixture through a sieve into a bowl, cover with parchment paper and let cool to room temperature. (Pastry Cream may be made ahead if desired and kept in the refrigerator for a few days.)

Chocolate Butter Cream Frosting - Make a recipe for Chocolate Butter Cream Frosting and add B&B Liqueur, orange juice, and some fresh orange pulp. Beat until smooth.

Assembly: Cut cake into 3 layers. Place one layer on a plate and lightly brush the layer with simple syrup mixed with B&B Liqueur. Next add some pastry cream to the layer keeping a 1-inch border from the edge. On the next layer, lightly brush with the B&B simple syrup and then spread a layer of chocolate butter frosting on the layer and place on top of the pastry cream layer. Brush the top of this layer with the B&B simple syrup followed by pastry cream. For the last layer, brush with the B&B simple syrup and then spread the chocolate frosting and place frosting side down on the pastry cream layer. Press layers together lightly, and then frost the cake and decorate as desired. Cake will stay fresh in the refrigerator for several days (if you can resist that long) and also freezes very well.



Bénédictine Liqueur has a long and very interesting history beginning with its creation in 1510 by a Venetian Monk and later discovered in 1863 by Alexandre Le Grand who recreated the recipe. Nearly 500 years later the recipe remains the same using a secret blend of 27 herbs and spices with a spirit of base made of 100% beetroot from Normandy, which imparts a unique flavor to this 40% ABV spirit that had me running to my spice pantry and inhaling the exotic mix of aromas that I found in Bénédictine, namely cinnamon, nutmeg, mace, vanilla, saffron, and citrus notes.

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Made in France at the Bénédictine Palace, this delicious amber colored liqueur is made in small batches utilizing 4 distinct recipes that include infused vanilla and lemon peels, which are aged for 3 months, blended and then aged in the cellars for 12 months. After 15 months, the Bénédictine is filtered and aged for an additional 3 months. As the saying goes, good things come to those who wait, and the wait for Bénédictine is definitely worth it.

Although Bénédictine is very nice drunk over ice for an aperitif with its spicy richness, I found it a wonderful complement for both cocktail and culinary creations. Luxury Experience's P, B & Y combines sparkling peach grape juice, Bénédictine, and vanilla yogurt into a luscious smoothie that would be perfect to serve at a brunch.



P, B & Y

For 1 cocktail

2

Ounces (59 ml)

Bénédictine

1

Ounce (29.5 ml)

Peach Juice

1

Ounce (29.5 ml)

Low fat vanilla yogurt

$\frac{1}{4}$

Cup (57 grams)

Cantaloupe, diced

1

Dash

Fee Brothers Peach Bitters

Created by: Debra C. Argen

4

Ice cubes

Method: Add all ingredients to a blender and liquefy. Strain into a rocks glass. Garnish with a cantaloupe ball.

Bénédictine has a flavorful base that will enhance culinary recipes and when combined with dark chocolate creates a deliciously rich sauce. I paired 75% Ecuador dark chocolate with Benedictine to create Luxury Experience's Benedictine and Chocolate Chicken.



Luxury Experience's Bénédictine and Chocolate Chicken

Recipe for 2 Persons

1

Tablespoon

Butter

1

Garlic clove, minced

Method: Melt butter in a pan, add garlic and sauté until garlic is golden.

3

Ounces (85 grams)

75% Ecuador Noir chocolate

8

Ounces (237 ml)

Chicken stock

1

Cinnamon stick

1/8

Teaspoon

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Kosher Salt, or to taste

Black Pepper, freshly ground to taste

2

Teaspoons

Simple Syrup

2

Ounces (59 ml)

Benedictine

Method: Add the chocolate and stir until melted. Add the chicken stock and cinnamon stick. Bring to a boil and let boil for approximately 8 minutes to reduce the sauce. Remove from the heat and the simple syrup, Benedictine, and salt and pepper to taste.

2

Chicken breasts, boneless and skinless

Method: Season the chicken with black pepper and 1 teaspoon Benedictine. Place the chicken in a glass pan, cover with the Benedictine chocolate sauce, cover with aluminum foil and bake in a pre-heated oven at 350 °F (177 °C) oven for 20 minutes. Remove the foil from the chicken, baste with the sauce, and cook for an additional ten minutes.

Serve with buttered bow-tie noodles with chopped fresh rosemary, and artichoke hearts with mushrooms in a lemon sauce.

The logo consists of the letters 'B' and 'B' in a large, serif font, with an ampersand (&) between them. A small registered trademark symbol (®) is located at the bottom right of the second 'B'.

B&B Liqueur and Benedictine Liqueur are imported by BACARDI U.S.A., INC.

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