



RECEPIES – DRINKS & DISHES

Likvor – products from the land of
100 lakes
Liqueurs and cordials

DRINKS WITH CORNEL CHERRY CORDIAL





DEREŃ ON THE ROCKS – CORNEL ON THE ROCKS

Sometimes, simplicity is the ultimate sophistication. This serve is designed for true connoisseurs who want to appreciate the complex, tart-sweet profile of the Cornelian cherry without any distractions. Chilling the cordial releases its full aromatic bouquet, making it the perfect slow-sipping digestif.

Ingredients

50 ml Cornelian cherry cordial

Ice cubes

Instructions

1. Prepare the Glass

Place a few solid ice cubes into a whiskey glass or tumbler.

2. Pour

Pour the Cornelian cherry cordial directly over the ice.

3. Serve

Swirl gently to chill the liquid.





TONOWANY DEREŃ – TONED CORNEL

🍸 Ingredients

50 ml Cornelian cherry cordial

50 ml Dry classic tonic water

1/4 Fresh lemon

Ice cubes 2-3 pcs

칵타이프 Instructions

1. Build the Drink

In a long drink glass, pour in the Cornelian cherry liqueur on the ice cubes

Add the tonic water.

2. Add the Citrus Note

Take the quarter of a lemon.

Using a knife, squeeze the juice directly into the glass.

3. Finish

Stir the drink gently to combine the flavors.

Serve immediately.





DERENIOWY FRIZZ – CORNELIAN FRIZZ

Ingredients

60 ml Cornelian cherry cordial

60–80 ml Soda water (sparkling water)

15 ml Fresh lemon juice

2–3 Ice cubes

Garnish: Fresh mint leaves and a slice of dried lime

Instructions

1. Prepare the Glass

Take fresh mint leaves and rub them along the rim of the glass.

Why? This ensures you smell the mint first, enhancing the drinking experience before you even take a sip.

2. Mix the Base

In a shaker, combine the Cornelian cherry cordial, lemon juice, and ice cubes.

Shake well. This allows the ingredients to blend perfectly and chill effectively.

3. Build the Drink

Pour the shaken mixture into your prepared glass.

Top it off with the soda water.

4. Garnish & Serve

Decorate with fresh mint and a slice of dried lime.

Serve immediately.



DISHES WITH CORNEL CHERRY LIQUOR





GOOSE LIVER WITH CORNEL CHERRY LIQUEUR & POTATO PANCAKES

Ingredients

The Liver

300–350 g goose liver (duck liver can also be used)

1 tbsp clarified butter or oil

Seasoning: Salt, freshly ground pepper, pinch of marjoram (optional)

The Sauce (Sos)

70 ml cornel cherry liqueur

100 g forest fruits (fresh or frozen: raspberries, blueberries, blackberries)

1 tsp honey or cane sugar (optional)

1 tsp balsamic vinegar or lemon juice

1 tsp butter (to finish)

The Potato Pancakes

400 g potatoes

1 small onion

1 egg

1 tbsp flour

Salt, pepper, and oil for frying





GOOSE LIVER WITH CORNEL CHERRY LIQUEUR & POTATO PANCAKES

Instructions

1. Prepare the Potato Pancakes

Grate the potatoes and onion on a fine grater, then squeeze out excess water.

Add the egg, flour, salt, and pepper to the mixture.

Fry thin pancakes in oil until golden and crispy. Once done, keep them in a warm place.

2. Make the Fruit-Liqueur Sauce

Heat the fruits with honey in a small pan until they release their juice.

Pour in the cornel cherry liqueur and boil for 2–3 minutes until the sauce thickens slightly.

Add balsamic vinegar (or lemon juice). Finally, stir in the butter and set the sauce aside.

3. Cook the Liver

Clean the liver of membranes, slice into thicker pieces, and pat dry with a paper towel.

Heat the fat in a pan.

Fry the liver briefly—approx. **1.5–2 minutes on each side**. It should be browned on the outside but pink on the inside.

Tip: Season with salt, pepper, and optional marjoram only *at the end of frying*.

4. Serving

Arrange the cooked liver on top of the potato pancakes.

Decorate with the sauce and fresh herbs.





DUCK BREAST IN CORNELIAN CHERRY & ORANGE GLAZE

Ingredients

The Duck

2 duck breasts (with skin)

Salt and pepper

Optional: A pinch of thyme or marjoram

The Glaze

80 ml Cornelian cherry liqueur

100 ml fresh orange juice

1 tbsp honey (multifloral or linden is best)

1 tsp balsamic vinegar

Zest from $\frac{1}{2}$ orange (no white pith)

1 tsp butter (optional, for finish)

Pinch of salt and pepper





DUCK BREAST IN CORNELIAN CHERRY & ORANGE GLAZE

Instructions

1. Prepare the Meat

Score the skin of the duck breasts in a crosshatch pattern, being careful not to cut into the meat.

Rub the duck with salt, pepper, and herbs (if using).

2. Sear the Duck

Place the breasts **skin-side down** in a **cold pan** and turn the heat to medium. This allows the fat to render and the skin to become crispy (approx. 6–8 minutes).

Flip the breasts over, add a few sprigs of thyme, and fry for another 2–3 minutes.

Remove the duck from the pan and let it rest.

3. Make the Sauce

Pour off the excess fat from the pan, leaving about 1 tablespoon.

Pour in the orange juice, add the zest, honey, and balsamic vinegar.

Simmer for 2–3 minutes until it begins to thicken slightly.

Add the **Cornelian cherry liqueur** and cook for another 3–5 minutes until the sauce reduces and becomes syrupy.

Season with salt and pepper. Finally, you can stir in a tablespoon of cold butter to give the sauce a glossy finish.

4. Serving

After the meat has rested, slice it into strips or cut lengthwise in half; the meat should be pink inside.

Serving Suggestion: Serve with potato dumplings and red cabbage braised in red wine.





PORK TENDERLOIN IN CORNELIAN CHERRY & WINE SAUCE

📋 Ingredients

The Meat

1 pork tenderloin (approx. 400–500 g)

1 tsp clarified butter or oil

Salt and freshly ground pepper

The Sauce (Sos)

100 ml Cornelian cherry liqueur

120 ml dry red wine

1 small shallot or ½ onion (finely chopped)

1 garlic clove (optional)

1 tsp honey or cane sugar

½ tsp rosemary or thyme (fresh or dried)

1 tsp butter (to finish)

Salt and pepper to taste





PORK TENDERLOIN IN CORNELIAN CHERRY & WINE SAUCE

Instructions

1. Prepare and Sear the Meat

Clean the tenderloin of membranes and cut into thick slices (**2.5–3 cm**).

Season the slices with salt and pepper.

Heat the fat in a pan and sear the meat briefly until golden brown on both sides (**approx. 2 minutes per side**).

Remove the meat from the pan to a plate and cover it to keep warm.

2. Make the Sauce

In the same pan used for the meat, sauté the shallot (and garlic, if using) until translucent.

Pour in the wine and boil for **2–3 minutes** to evaporate the alcohol.

Add the **Cornelian cherry liqueur**, honey, and herbs.

Simmer over medium heat for **5–7 minutes** until the sauce reduces by half and thickens.

Season with salt and pepper, then stir in the butter at the very end for a glossy finish.

3. Finish the Dish

Place the meat back into the sauce and heat for just **1–2 minutes** to let the flavors meld.

Important: Do not cook too long, or the meat will become tough.

4. Serving Suggestion

Serve with mashed potatoes flavored with lovage and roasted beets with balsamic vinegar.

