

ADVOCAAT

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The production of the original Dutch Advocaat is a delicate craft that only a few specialists have truly mastered. The barn eggs are broken, separated, and blended with 14% alcohol for sanitization. The egg-white and egg-yolk are then blended with brandy, sugar, and vanilla according to the recipe. Advocaat is versatile for a wide range of cocktails and desserts.





How its made

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DENOMINATION	CONT.	ALC. VOL %
Advocaat	75 cl	20 %

