

VERMEER
DUTCH CHOCOLATE
CREAM LIQUEUR

A N A R T I S T ' S I N S P I R A T I O N

“Vermeer gives
chocolate
lovers a refreshing
way to indulge”



THE STORY

AN ARTIST'S INSPIRATION

THE STORY

The only chocolate liqueur made with real Dutch chocolate, Vermeer is unmatched in its pursuit of pure indulgence. Maurice Kanbar, the man behind the renowned SKYY vodka brand, took 4 years to source the very best chocolate to accompany his vision. When he eventually came across a creamery making the finest real Dutch chocolate in the Netherlands, Vermeer Dutch Chocolate Cream Liqueur was born.

Like the Dutch master after whom it is named, Vermeer blends the highest quality Dutch chocolate, fresh cream and premium vodka to make a luxurious liqueur with a restrained sweetness and the smoothest, richest, purest chocolate flavour of any chocolate liqueur available.

Not only can Vermeer be enjoyed over ice on the rocks, but its versatility is second to none. Made with natural ingredients, Vermeer can be used as the key component in a chocolate martini or added to coffee or hot chocolate. It can also help create new and fantastic sauces for all types of food products and is particularly satisfying over ice-cream. In so many situations Vermeer can lend itself beautifully; on the ski-slopes, by the fire or as a night-cap before bed.

Vermeer is 34 proof (17% alc./vol) and is packaged in a signature bottle depicting 'The Girl with the Pearl Earring' after the famous painting by Johannes Vermeer and the film starring Scarlett Johansson.

Having already won several prestigious awards such as a Gold Medal from the San Francisco World Spirits Competition and a Best of Show Gold Medal at the American Tasting Institute's Chef's Grand Tasting it is assured that Vermeer's quality is the result of a quest for perfection.

"Purity, decadence and unique all describe Vermeer ... The best and only choice for the chocolate connoisseur" - Paul Young, chocolatier

"Chocoholics had better brace themselves for a serious treat" - Robert Plotkin, Restaurant Hospitality

"Vermeer is the result of a quest for perfection and dedicated attention to detail"
- Beverage Analyst

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www.vermeeruk.com



ENTERTAINING WITH VERMEER

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Delicious over ice on the rocks, Vermeer Dutch Chocolate Cream Liqueur can also be used in many signature cocktail recipes including:-

Vermeer Chocolate Martini

Combine 2 shots of Vermeer and 1 shot of SKYY® vodka over ice. Shake with ice and fine strain into a martini glass rimmed with shaved chocolate.

Mochameer

Combine 2 shots of Vermeer and 1 shot of Kahlua®. Shake well and strain into a frosted martini glass.

Rasmeer

Combine 2 shots of Vermeer and 2 shots of Chambord®. Shake and serve in a chilled martini glass. Garnish with a raspberry.

The Girl in the Glass

Carefully pour the following four layers into a chilled champagne flute. First, 1 shot of Vermeer. Next add, 1 shot of Amaretto® then 1 shot of SKYY® vodka and finally 1 shot of espresso. Top with fresh whipped cream.

Chocolate Orange Truffle

Combine 2 parts Vermeer with 1 part Grand Marnier® over ice and shake well. Serve in a chilled martini glass with a twist of orange peel.

Café Vermeer

Add 1 shot of Vermeer to 3 shots of fresh hot coffee. Top with whipped cream and shaved chocolate. Alternatively, use iced coffee.

Additionally, Vermeer is particularly satisfying drizzled over ice cream and can be used in the creation of many fantastic sauces for all types of food products.

Mixologists, bartenders and chefs can submit recipes to info@vermeeruk.com





VERMEER ESSENTIALS

AN ARTIST'S INSPIRATION

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- Made with natural ingredients, Vermeer is the only cream liqueur combining pure Dutch chocolate, premium vodka and smooth dairy cream.
- Developed by inventor and entrepreneur Maurice Kanbar, the creator of SKYY® vodka and a phenomenon in the spirits industry.
- Ideal on the rocks, Vermeer can be used as the key component in a chocolate martini, mixed to create other cocktails or added to coffee or hot chocolate.
- Vermeer can also help create fantastic sauces for all types of food products and is particularly satisfying over ice cream.
- Category: Cream liqueurs.
- Proof: 34 Proof (17% alc./vol.).
- Available sizes in the European Union:-
 - 700ml - 6 bottles per case.
 - 50ml - 120 bottles per case, 10 sleeves of 12.
- Country of origin: The Netherlands.
- High quality packaging featuring Vermeer's renowned "Girl with the Pearl Earring" and custom bottle embossed with the artist's signature.
- Winner of a Gold Medal from the San Francisco World Spirits Competition and a Gold Medal and Best of Show at the American Tasting Institute's Chef's Grand Tasting.
- Importer:-
 - Vermeer Spirits Limited
 - 9 Royal Avenue, London, SW3 4QE. United Kingdom.
 - Telephone: +44 (0) 20 7259 9990, Fax: +44 (0) 20 7730 6564
 - Email: info@vermeeruk.com

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