# STROW! The Spirit of Austria









### STROH 160 OVERPROOF RUM

WHETHER FOR COOKING, BAKING OR AS A WARM DRINK, IT IS ALWAYS THE RIGHT SEASON FOR THE UNMISTAKABLE STROH AROMA. STROH ORIGINAL AND STROH HOT DRINKS PROVIDE INCOMPARABLE QUALITY ALL YEAR ROUND. STROH ORIGINAL IS THE BEST AROMATIC EXPRESSION OF THE AUSTRIAN WAY OF LIFE. WE ENJOY IT WHEN WE JUST NEED TIME OUT FROM THE DAILY RUSH. IT HAS ITS PLACE IN HOT DRINKS SUCH AS WARMING JAGERTEE, PUNCH AND GROG, AS WELL AS IN COCKTAILS, MIXED DRINKS AND FRUIT BOWLS. LET'S NOT FORGET STROH IS A PRIME INGREDIENT FOR CAKES, FLANS AND OTHER TRADITIONAL AUSTRIAN DESSERTS.

### **SELLING POINTS**

- MIXES WELL IN MANY HOT DRINKS LIKE HOT CHOCOLATE, ESPRESSO, & HOT CIDER
- DELICIOUS WITH GINGER BEER
- KEY INGREDIENT IN MANY CULINARY CONCOCTIONS INCLUDING TRADITIONAL AUSTRIAN DESSERTS
- GREAT ADDITION TO ANY SPICED RUM COCKTAIL
- STROH 160 IS THE NEW NAME FOR STROH 80; NEW NAME SAME BELOVED RUM
- STROH RUM IS A PIECE OF AUSTRIAN CULINARY CULTURE & LIFESTYLE

### **HOT COCKTAILS**



STROH 160, APPLE JUICE, CINNAMON, BROWN SUGAR



STROH 160, CREAM, SUGAR, MILK, COCOA, DARK CHOCOLATE

PACK SIZE	ABV	UPC
(6 X 750ML)	80%	<sup>0</sup> 80368-33800 <sup>7</sup>

## STROHRIGINAL

**SEIT 1832.** 

STROH 160 is an "Inländer Rum" best described as Austrian over-proof spiced rum. The "160" refers to the proof, and this high alcohol content makes it the perfect liquor for creating a multitude of flaming cocktails. STROH Rum can be found in the kitchens and bars of more than forty countries. It has an unmistakable flavor and aroma that shines through in any cocktail, but also has a long history in many culinary recipes, especially baking! In the traditional Austrian pastry kitchen, Original STROH is indispensable for cakes, pies, & desserts.

### LET'S GET TIKI

### PLANTERS PUNCH 168

**2 0Z.** STROH 160

4 OZ. PINEAPPLE JUICE

2 OZ. ORANGE JUICE

2 OZ. LIME JUICE

**GRENADINE** 

FILL A COCKTAIL SHAKER WITH ICE, AND ADD JUICES AND RUM. SHAKE VIGOROUSLY TO BLEND. STRAIN INTO A TALL TIKI GLASS. TOP OFF WITH A SPLASH OF GRENADINE. GARNISH WITH A MARASCHINO CHERRY, ORANGE SLICE & PINEAPPLE WEDGE.



### **BAKE WITH ME!**

### STROH IN THE KITCHEN



### DARK CHOCOLATE SPICED RUM CUPCAKES

### **CUPCAKE:**

1 1/2 C BUTTER (UNSALTED)

1 1/4 C COCOA POWDER (UNSWEETENED)

1 <sup>1</sup>/<sub>4</sub> C HOT WATER

**3 C** ALL-PURPOSE FLOUR

1 1/4 TSP KOSHER SALT

**1 TSP** BAKING POWDER

1 TSP BAKING SODA

2 1/2 C SUGAR

3 EGGS

**3 0Z** CHOCOLATE PUDDING MIX

1/4 C ESPRESSO POWDER

<sup>1</sup>/<sub>2</sub> C STROH 160 RUM

**1 TSP** PURE VANILLA EXTRACT

#### **RUM INFUSED GANACHE FILLING:**

**4 0Z** HEAVY CREAM

2 1/2 C SEMI-SWEET CHOCOLATE (CHOPPED)

2 TBSP STROH 160 RUM

**1 TSP** PURE VANILLA EXTRACT

### **CHOCOLATE BUTTER CREAM:**

1/2 C UNSALTED BUTTER (SOFTENED)

**16 OZ** CONFECTIONER'S SUGAR

**2 TBSP** HEAVY CREAM

**2 TSP** PURE VANILLA EXTRACT

1 TSP STROH 160 RUM