



REAL

INFUSED EXOTICS™

INTRODUCING



Hazel Reàl
*Infused with premium
Hazelnuts from Oregon*



- Hazelnut is harvested mid-fall when the trees begin to drop their nuts - the nuts are dried, cleaned and sent to the cracking plant for production
- Hazelnuts contain vitamins, minerals, protein, fiber and healthy fats
- Hazelnuts are commonly used in confections to make pralines, chocolate truffles, croissants, ice cream and much more
- Hazelnut is popular in coffee and cocktails and continues to increase in popularity
- Hazel Reàl adds a nutty and sweet punch to your favorite cocktail or dessert - perfect for mixology or culinary items!
- Hazel Reàl contains 40% fresh hazelnuts bringing to life the golden sweetness of the nut to create a refreshing flavorful experience. Perfect for a milkshake, on top of your ice cream or cheesecake, or in your favorite after dinner drink



Flavorful



Mixable



Squeezable

Simply
Squeeze

REÀL

INFUSED EXOTICS™

RECIPES

Hazel Martini

INGREDIENTS

- 1 cup ice cubes, or as needed
- 1½ oz (45 ml) Hazel Reàl
- 1½ oz (45 ml) vanilla-flavored vodka
- 1 tablespoon half-and-half

DIRECTIONS

Shake and strain.

Hazel Milkshake

INGREDIENTS

- ¼ cup milk
- 1¼ oz (37 ml) vanilla vodka
- 1½ cup vanilla ice cream
- 2 oz (60 ml) Hazel Reàl
- ⅓ cup ice
- Whipped cream for garnish

DIRECTIONS

Blend and serve.

Hazel Coffee Martini

INGREDIENTS

- 1½ oz (45 ml) Hazel Reàl
- 1 oz (30 ml) coffee liqueur
- 2 oz (60 ml) vodka
- 1 oz (30 ml) heavy cream
- 2 teaspoons chocolate shavings, for garnish

DIRECTIONS

Shake and strain.

Hazel Old Fashioned

INGREDIENTS

- 1½ oz (45 ml) bourbon
- 1 oz (30 ml) Hazel Reàl
- ½ oz (15 ml) Vanilla Reàl
- 2 dashes bitters
- orange peel
- cherry

DIRECTIONS

Stir and pour.

4-7-170

Flavorful

Mixable

Squeezable



FROM COCKTAILS TO CULINARY

- Reál started as a craft cocktail ingredient, but these pure syrups are perfect for blending, baking, glazing, grilling and so much more
- We take quality seriously, and we know whether you're using Reál Culinary Ingredients in high-end restaurants or homemade traditions, ingredients matter
- Products contain upwards of 50% pure fruit puree blended with all-natural cane sugar to create an item that is ideal for a wide variety of culinary applications
- What would usually take hours of labor and pounds of fruit is now a simple squeeze
- Beyond its business benefits, Reál sparks new creativity as a high-quality ingredient that chefs at all levels pour with pride
- American Beverage Marketers has partnered with Award-winning Chef Anthony Lamas to create 200+ recipes that can be found on a new website and cookbook for Reál

