

Nature's Finest MARULA COCKTAIL MIXES

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MARULA COCKTAILS

Cape of Good Hope Wine Co.
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MARULA CREAM WINE COCKTAIL PURE INDULGENCE, EXOTIC TASTE OF AFRICA

A blend of nature's cream and the mysterious taste of the wild Marula fruit. Capturing the distinct flavor of the fruit from the legendary Marula tree in a smooth cream wine cocktail combined with its irresistible mystique.

Made from Chenin Blanc and fortified with cane spirits, the Marula liqueur, blended with cream and caramel.



The Marula Tree grows wild (uncultivated) in Southern Africa. It thrives in sandy soil, in drier climates and with a minimum rainfall each tree can bear as much as two tons of fruit. The ripe Marula fruit is soft, yellow in color, oblong in shape and the size of a small lime, containing four times the amount of vitamin C of an Orange and is succulent with an exotic flavor.

Some fun stuff – “Drunken Animals” - Visit “YouTube.com” - type in “drunken animals”. You will find videos of the elephant, giraffe and baboons along with other wild animals intoxicated and stumbling around drunk after eating the ripe Marula fruit, which creates its own liqueur from the fermentation of the skin.

Serving – Once opened, there is no need to gas or vacuum the bottle - it will last easily 6 to 9 months once opened if kept in a fridge.

The cocktail is generally served, on the rocks. in coffee, over ice cream, drizzled over whipped cream on a desert or as a wonderful cocktail. We have provided a number of cocktails that can be made – but you can certainly let the imagination run wild !

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On-the-Rocks



The simplest way to enjoy the Mystic of Marula.

Enjoyed neat and on ice, this classic drink embodies the untamed spirit of Africa and is decadent and smooth on the palate.

1 or 2 shots Marula

Pour Marula over ice or crushed ice.

Oh so Yummy

Café Savannah



Get Up & Go

1 shot Marula
1 Cup Coffee (filtered)
Whipped Cream
Chocolate Sprinkles
Brown Sugar (Optional)
Cinnamon (Optional)

Pour hot coffee in into cup/tumbler, add Marula, brown sugar, cinnamon, whipped cream, top with chocolate sprinkles

Café Latte



Latte with a Difference

1 shot Marula
1/3 Cup Coffee (filtered)
Hot Steamed Milk

Pour hot coffee in into tumbler, add Marula, and top off with the hot steamed milk, stir gently.
Sprinkle with cocoa powder if desired

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The Ultimate Smoothie



Snow-capped indulgence with mint undertones.

1 shot Marula
½ shot De Kuypers Crème de Menthe
½ cup Vanilla ice cream
½ shot Vodka

Blend all ingredients until smooth.
Pour into a tall glass.

Garnish with crushed peppermint.

African Frappe



Dark and indulgent, African Frappe combines the richness of chocolate with the velvety sophistication of Marula.

1 shot Marula
2 shots Black Coffee
2 scoops Chocolate Ice Cream
1 shot Milk

Shake all ingredients together with ice in a cocktail shaker and then pour directly into a glass

Elephants Mud Bath



Wallow Away in your own Mudbath

1 shot Marula
1 Shot Vodka
1 shot De Kuyper Crème de Cacao (Brown)

Blend all ingredients together with crushed ice and serve in a hurricane glass

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Elephant's Daydream



The velvet taste and texture of this tall drink elegantly captures the spirit of the majestic elephant roaming in the untamed African bush.

2 shots Marula
4 shots milk
4 shots Coca Cola

Shake Marula and milk with ice and strain. Add Coca Cola and mix gently. Pour into a tall cocktail glass.

Swinging Elephant



Smooth and refreshing with a twist of pineapple and hint of coconut. You won't get caught in a tropical downpour with this uniquely African take on an old classic.

2 shots Marula
1 shot white rum
3 shots pineapple juice
1 shot coconut cream

Blend all ingredients with crushed ice and pour into a tall cocktail glass.
Garnish with pineapple slice and cherry.

Toasted Almond



A creamy sensation with a hint of almond that is too good not to share.

2 shots Marula
½ shot Russian Vodka
½ shot Disaronno Amaretto
½ shot Kahlua

Shake all ingredients together in a shaker with ice and strain. Dust with Nutmeg

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Chocolate Mint'ini



Sophisticated and minty with a hint of hazelnut, wind down with this decadent nightcap.

1 shot Marula
½ shot Crème de Menthe (Green)
1 shot Fresh Cream
1 teaspoon Chocolate Spread

Dissolve the teaspoon of chocolate spread in a splash of boiling water. Add the Crème de Menthe, Marula and Cream. Shake with ice in a cocktail shaker and strain into a martini glass. Garnish with a sprig of fresh mint.

Mocha Martini



1 shot Marula
1 shot Bourben
1 shot De Kuyper Crème de Cacao (Brown) 1 ½
shots Espresso Coffee (Cold)
½ shot Double Cream

Shake first 4 ingredients together with ice and fine strain into a chilled glass. Float half a shot of double cream in the center.

Garnish with dusting of cocoa powder on top of the cream.

White Nile Martini



Elegance in a glass.

1 shot Marula
½ shot De Kuyper Triple Sec
½ shot De Kuyper Crème de Cacao (Brown)

Shake all ingredients into cocktail shaker with ice. Strain into a martini glass.

Garnish with maltesers and orange zest.

Mint Splash



A classic treat with cool minty overtones that lingers long after the last sip.

½ shot Marula
½ shot Crème de Menthe
1 shot fresh cream

Place all ingredients into shaker with ice, shake and strain into a martini glass.

Garnish with crushed pepper- mint crisp chocolate and add fresh mint.

Springbok



A green-and-gold drink that is as proudly South African as the animal it is named after, the Springbok, embodies creamy luxury with just a hint of mint.

½ tot Crème de Menthe
½ tot Marula

Layer ingredients into a shot glass, Crème de Menthe first and then Marula.

Cloud Nine



Rich and creamy vanilla ice cream enhanced with the toffee notes of Marula plus hints of marzipan and raspberry

2 shots Marula
1 shot Disaronno Amaretto
1 shot De Kuyper Raspberry Liqueur
3 scoops Vanilla Ice Cream

Blend the above ingredients together with lots of ice until slushy and serve in a wine or hurricane glass.

Garnish – float lightly whipped cream on top of the cocktail to serve.

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p.s. I Love You



This says it all – the fusion of African Mystic and the Caribbean Nostalgia

1 ¼ shots Marula
¾ Shot Dark Rum
1 ¼ Disarnno Amaretto
¾ shot Kahlua
1 shot Double Cream

Shake all ingredients together with ice in a cocktail shaker. Fine strain into a chilled Martini glass.

Sprinkle of flaked chocolate mmmm!

Fantasy



½ shot Marula
1 shot De Kuyper Crème de Menthe (Green)
4 shots Milk

Pour the milk into a cocktail shaker half filled with ice. Stir in the De Kuyper Crème de Menthe and then the Marula. Strain into a Martini glass and serve.

Garnish with chocolate sprinkles/chocolate powder if desired.

Heaven Sent



A rich and rewarding fusion to sooth your soul.

1 shot Marula
1 shot De Kuyper De Cocoa (White)
1 shot De Kuyper Cherry Brandy
2 ½ shots Milk

Shake all the ingredients in a cocktail shaker with ice. Strain into a chilled martini glass.

Garnish: A cherry (how about a black cherry) sliced to fix it to the rim of the glass

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Obsession



Rich and indulgent with a gentle hint of almond... settle down and enjoy it slowly.

1 shot Marula
1 shot Crème de Cacao (Brown)
1 shot Disaronno Amaretto
1 tot Milk

Pour all ingredients into a cocktail shaker. Shake with ice and strain into a martini glass.

Garnish with some dark chocolate flakes etc.

Screaming Orgasm



Need we say anything ... just beware!!

1 shot Marula
1 shot Russian Vodka
1 shot Disaronno Amaretto
1 shot Kahlua
1 shot Cream
1 shot Milk

Blend all ingredients with crushed ice.

Midnight Mint



Deliciously smooth and creamy with hints of chocolate and mint.

1 ½ shots Marula
¾ shot De Kuyper Crème de Menthe (Green)
¾ shot De Kuyper Crème de Cacao (White)

Shake ingredients together in a cocktail shaker with ice. Strain into a cocktail glass.

Garnish: Chocolate powder on the rim.

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