# Enrico Toro Centerba 72

## Authentic Italian Classic

Translation of Centerba is '100 herbs'. Wonderfully dry, spicy and strong, Centerba 72 has become the archetypal liqueur of the Abruzzi herbal liqueur tradition, and is appreciated all over the world.

The centuries-old recipe for Centerba remains a closely guarded secret to this day. It is distilled from various plants indigenous to the Apennines region of Abruzzi, and its vibrant green color is derived from completely natural ingredients.

Centerba Toro is the pride of the Abruzzi tradition. The most powerful of Italian liqueurs, it embodies the preference of the Abruzzi palate, 'the spicier the better'. Centerba is earthy and wonderfully herbal with a bite.

The history of this inimitable spirit dates back to Benedictine Friars who built the San Clemente a Casauria Abbey in 1100, not far from the current Toros factory.

The herbs for this liqueur are well known for their restorative and healing properties, and Centerba was originally made by herbalists as a digestive. It was used, in fact, for its curative properties during the cholera epidemic in 1884.

The aromatic herbs are handpicked from the Maiella and Morrone mountains, and only the best leaves are used. Their long steep in premium alcohol and the long, natural infusion in special containers, together with the meticulous observance of the ancient recipe, protect the goodness and the quality of this unique and potent spirit.

Pours fluorescent lime green and offers attractive, semi-sweet aromas that are primarily herbal, including thyme, oregano, spearmint, pinesap and fresh licorice strap. Starts out soft and light in the mouth, then the massive alcohol asserts itself making for a prickly and slightly hot experience that's also intensely drying. Peppermint and licorice combine with a tingling spiciness in a momentary flash of flavor that immediately evaporates into the aftertaste that is long, dry and spicy. Peppermint and pine needle fade. The addition of a small amount of water turns this more Pastis like.

70% alc/vol

Great versatility: excellent after a meal, a great base for long-drinks and cocktails. Try Centerba with ice cream or in a fruit salad. It is perfect for use in high pastry and fine cuisine recipes.

- *Traditionally enjoyed neat after a meal, as a 'digestive' to settle the stomach and to linger a little longer at the table.*
- *Lovely in coffee and with espresso.*
- *Elevate a basic Risotto recipe by adding 1/3 cup Centerba to the final cup of stock. Buon Appetito!*

## Centerba Chocolate Chaud

**Centerba is nearly 140-proof, making it a most provocative winter warmer for both head and belly.**

3 oz Centerba
5–6 oz Classic Hot Chocolate
Combine ¾ cup whole milk with ¼ cup heavy cream.
Add ¼ pound grated bittersweet chocolate. Heat slowly and whisk constantly until smooth. Do not boil. Add sugar or honey to taste, and top with fresh whipped cream.

**Preheat two mugs by filling with boiling water for a number of seconds. Pour 1½ oz Centerba in each mug. Add portion of hot chocolate, and a little sugar or honey if desired. Spoon fresh whipped cream on top. Relax, indulge, and sip until you are thoroughly thawed. Serves 2**

- **Warren Bobrow, author "Apothecary Cocktails, Restoratives from Yesterday and Today"**

## Digestive

The Casauria Distillery lies on a plateau in central Italy on a gorge formed by the last outgrowths of the Gran Sasso and Morrone mountains. While the distillery takes advantage of state-of-the-art technology, traditional distillation remains the same, handed down from fathers to sons. Keeping up with the times without abandoning tradition is a vow firm Toro strongly adheres to.

The secret recipe for Toro Centerba remains the one from the 19th century, scrupulously preserved and passed down through generations, one that commemorates the lure of Abruzzo, reflecting the strong yet gentle culture of this beautiful land.