



## ABOUT MENTHE PASTILLE

The flagship liqueur from the house of Giffard, first produced in 1885 and celebrated in Angers and throughout France ever since!

**Volume:** 1 L

**ABV:** 24%

**Appearance:** Crystal clear

**Aroma:** Cool peppermint, wintergreen, vanilla, and dark chocolate

**Tasting Notes:** Bracing, clean mint, with a rich, creamy mouth-feel and a tingling, cool, dry finish



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## MENTHE CHOCOLATE

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- .5 oz. Giffard Menthe Pastille Liqueur
- .5 oz. Giffard Vanille de Madagascar Liqueur
- .25 oz. Giffard Orgeat
- 2 tablespoons unsweetened cocoa powder
- 1 cup whole milk or unsweetened nut milk
- 1 pinch of kosher salt

### METHOD

Heat milk and orgeat in a heavy-bottomed saucepan on the stove at medium heat. Whisk in the cocoa and salt when the milk just begins to steam. Take the pan off the heat and whisk in the Menthe Pastille and Vanille de Madagascar. Pour into a heatproof mug and garnish with a candy cane and a dusting of nutmeg.

### GARNISH

Candy cane and grated nutmeg

### GLASS

Mug



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## MENTHE CHOCOLATE

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Combine 1 oz. of Giffard Menthe Pastille with 5 oz. of your favorite hot chocolate.

Add a shot of espresso to liven it up!!

### GARNISH

Candy cane and grated nutmeg

### GLASS

Mug