



## GIFFARD CACAO BLANC



SPECIALTY LIQUEUR MADE IN FRANCE

Chocolate is arguably one of the greatest gifts of Mesoamerica to the world. For thousands of years it has been a prized delicacy favored by royalty and today is one of the most popular indulgences globally. Our liqueur captures the true flavor of cacao from premium West African cocoa beans for you to use in classic cocktails and original drinks.

**Volume:** 750 mL | **ABV:** 25% | **Appearance:** Crystal clear

**Aroma:** Intense dusty, dry cocoa

**Tasting Notes:** Mouthwatering dark chocolate, fudge, vanilla and cocoa powder

### WHITE GRASSHOPPER

1.5 oz. Giffard Menthe Pastille

1.5 oz. Giffard Cacao Blanc

1 oz. Organic heavy cream

2 oz. Unsweetened almond milk

.25 oz. St. George Spirits Absinthe Verte

**Glass:** Milkshake

**Garnish:** Mint sprig

**Method:** Blend ingredients with 1 cup of ice in a high power blender, or shake with ice and strain over crushed ice.

### ABOUT GIFFARD

Giffard Liqueurs and Syrups are created specifically to enhance cocktail creation. Each of our liqueurs delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. Five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard Liqueurs are made with tradition and quality, blending established processes like slow maceration, with innovative flavor inspiration. Giffard Liqueurs and Syrups improve cocktail creation with the uncompromised taste of natural fruits, herbs, and spices.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.