

GIFFARD FRUIT DE LA PASSION

SPECIALTY LIQUEUR MADE IN FRANCE

Known by a variety of names around the world, passion fruit are often referred to as maracuya, liliko'i, granadilla and, of course, fruit de la passion, to name a few. Passion fruit juice, with its mouth-watering, tangy sweetness and tropical aromas, is used to make this exotic liqueur.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Bright amber
Aroma: Round, ripe liliko'i
Tasting Notes: Tropical soiree of mandarin, orange, mango, and guava

PASSION FRUIT PISCO SOUR

1.5 oz. Pisco
.5 oz. Giffard Fruit de la Passion
.75 oz. Fresh lime juice
.25 oz. Simple syrup
.25 oz. Egg whites (Optional)

Glass: Coupe
Garnish: Three dashes of Angostura bitters
Method: Combine all ingredients in a shaker and dry shake for 30 seconds. Add ice to the shaker, shake vigorously and double strain into a coupe glass.

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.