

# **CANNELLE**

# GIFFARD CINNAMON SYRUP 1 L

Native to Sri Lanka, cinnamon is a spice long celebrated for its aromatic warmth and culinary versatility. Obtained from the inner bark of cinnamon trees, it is typically enjoyed as powder or sticks formed by drying thin layers of bark. Cinnamon is found in both sweet and savory recipes, from pastries to tajines.

#### **Technical Details:**



Appearance: Amber color



**Nose:** Gourmet cinnamon, reminiscent of stick spice



**Taste:** Aromatic, sweet, and warmly spiced cinnamon flavor

## **Cinnamon Espresso Martini**

1.5 oz. Vodka

.5 oz. Giffard Café du Honduras

.5 oz. Giffard Cinnamon Syrup

1 oz. Fresh espresso

Glass: Martini Glass

**Method:** Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a coupe glass. **Garnish:** Three Coffee beans and a dusting of cinnamon

Juice Content: N/A

Lactose Free: YGluten Free: Y

Preservative: N

Flavoring: Natural

• Brix: 62.1°
• Halal: Y

Vegan: Y

Y • Coloring: Natural

### **About Giffard**

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

#### Made in France | Family-owned company | Made with 100% sugar beets

3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place Recommended to refrigerate after opening

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