



GIFFARD SYRUPS



GOMME

GUM SYRUP

This rich simple syrup contains gum Arabic, an all-natural resin harvested from the Acacia tree. The gum consists of fiber and protein, acting as an emulsifier in the syrup, creating mouthfeel and body, ultimately unifying the ingredients of your cocktail. Gum syrup became widely used in place of simple syrup ever since Jerry Thomas began using it in his famous recipes in the early 1900s.

OLD FASHIONED

2 oz. Whiskey
.5 oz. Giffard Gomme Syrup
2 dashes of aromatic bitters

Glass: Rocks

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

Garnish: Orange twist and cherry

ABOUT GIFFARD

Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer of 1885, in the small Loire Valley town of Angers, France, Emile was studying the digestive and cooling properties of mint. His research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, this liqueur was immediately received with enthusiasm from the townspeople of Angers. Monsieur Giffard's elixir was called Menthe Pastille after the mint candies that were so famous at the time. Giffard parlayed the success of Menthe Pastille into a fully operational distillery. Since 1885, the Giffard family has expertly created liqueurs, syrups, cordials, and other specialty products from the rich bounty of local fruits and botanicals as well as the exotic spices and herbs that were brought in by ship on the Loire River from ports around the world. Five generations later, Giffard is still owned and operated by the same family, who maintain tradition and quality for all of its products.

Made in France • Family-owned company • No preservatives
Gluten free • Vegan • 3-year shelf life • Flash-Pasteurized
Sugar derived from organic sugar beets grown in France.
Please refrigerate after opening.

BACK BAR PROJECT

BACK BAR PROJECT, LLC | IMPORTER OF FINE SPIRITS | SEATTLE, WA
BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM | PLEASE DRINK RESPONSIBLY