



GIFFARD SYRUPS



NOIX DE COCO

COCONUT SYRUP

Coconut syrup is the perfect addition to your tropical and tiki cocktails, lending a full texture and a strong boost of island flavor to a variety of drinks. Try Giffard Noix de Coco in place of simple syrup in a twist on the classic daiquiri. Or use it to add the essential essence of coconut in your tiki cocktails. There are only a few ways to introduce real coconut flavor to a cocktail. Giffard Noix de Coco is the perfect option when using a fresh coconut is not an option.

PIÑA COLADA

2 oz. Silver Jamaica Rum
.5 oz. Giffard Noix de Coco Syrup
.75 oz. Pineapple juice
.5 oz. Fresh lime juice

Glass: Oversized snifter glass

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and double strain into an oversized snifter glass.

Garnish: Pineapple fronds, mint bouquet, and flower

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.

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