

GIFFARD SYRUPS



ORGEAT ALMOND SYRUP

A traditional French specialty, orgeat syrup is an essential ingredient in Tiki cocktails. The flavor of almonds is at once, nutty, fruity, and confectionary. Giffard Orgeat effortlessly ties together the combination of spirits and fresh juices that are a hallmark of tropical cocktails. A high-quality Orgeat is essential for the timeless Mai Tai cocktail.

350NI BOTTLES

MAITAI

1 oz. Gold Rum

1 oz. Silver Rum

.5 oz. Giffard Triple Sec

.5 oz. Giffard Orgeat Syrup

.75 oz. Fresh lime juice

Glass: Rocks

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and double strain into a rocks glass.

Garnish: Mint bouquet

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 Recommended to refrigerate after opening