

PAIRIDAËZA CRÈME DE CACAO LIQUEUR

All-Natural West African Cacao

BOLD CHOCOLATE AROMAS WITH A HINT OF
CAMEL

EARTHY FLAVOR WITH CREAMY TEXTURES
AND STONE FRUIT

CACAO NOTES WITH A SLIGHT TOUCH OF
BITTERNESS



- > Works well with aged rum
- > Try in a Grasshopper cocktail



FLIP UP FOR COCKTAIL RECIPE!

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ESPRESSO MARTINI



INGREDIENTS

2 oz	Vodka
¾ oz	Coffee Liqueur
¼ oz	Pairidaēza Crème de Cacao Liqueur
Barspoon	Simple Syrup
Orange Peel	

DIRECTIONS

Shake all ingredients together
Strain into Coupe Glass
No Garnish

Regan Doughty
IG: rum_runner_regan

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