

# GABRIEL BOUDIER DIJON®



## Cacao Liqueur

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Crème de Cacao is one of the delightful and original flavors from Gabriel Boudier. Smooth and with a pronounced cocoa powder finish, it will find its place in all your indulgent recipes.

### Product development

Cacao Liqueur is crafted from cocoa beans primarily sourced from West Africa. It is prepared by infusing roasted cocoa beans to utilize the most aromatic part of the cocoa without incorporating the fatty part of cocoa butter, aiming for a toasted and bitter note simultaneously. This cocoa infusion is complemented with vanilla and caramel infusions. For the addition of sugar, it is dissolved cold directly into the infusion. To achieve a balanced flavor and a perfect liqueur, Maison Gabriel Boudier pays special attention to precise measurements and the high quality of sugar used.

### Expert's assessments

This dark chocolate-style liqueur is valued in cocktails for its natural bitterness.

**AROMA** : Very strong cocoa note reminiscent of dark chocolate.

**PALATE** : Roasted cocoa beans provide an intense and smooth flavor with a pronounced cocoa powder finish.

### Usage

Cacao Liqueur can be enjoyed as an aperitif, in cocktail preparation, or as a digestif. Perfect for a touch of indulgence, it can be used on ice cream, in pastry, or as a coulis on a salad of red fruits.

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**Alcohol degrees**

25 % vol

**Centilization**

50cl

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