

CACAO WHITE



Scan for
cocktail
inspiration

In some markets referred to as “Crème de Cacao White”

Bols Cacao White is a colourless liqueur with a delicious refined milk chocolate flavour, underpinned by faint vanilla and apricot tones. For a darker chocolate and intense flavour, try Bols Cacao Brown. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Sweet	Colourless	Milk chocolate and vanilla, with apricot tones	Light aromatic cacao

How to Enjoy:

Best served in one of our delicious cocktails.



Easy Mix

- 1/4 Bols Cacao White
- 3/4 Bitter Lemon

Pour over cubed ice.

Mixologist's Choice

Golden Cadillac

- 30ml Bols Cacao White
- 30ml Galliano L'Autentico
- 30ml Cream

Shake all ingredients with ice.
Fine strain in a pre-chilled martini glass.

Popular Choice

Cherry Alexander:

- 15ml Bols Cacao White
- 30ml Bols Vodka
- 30ml Bols Cherry Brandy
- 30ml Cream

Shake all ingredients with cubed ice and strain into pre-chilled coupe or martini glass. Garnish with a cherry on top.



White cacao liqueur, known for its smooth chocolate flavor, is a versatile ingredient in many contemporary cocktails.

Here are some of the top trending cocktails in the USA that feature white cacao liqueur:

1. WHITE CHOCOLATE MARTINI

This decadent cocktail is perfect for dessert lovers. It combines white cacao liqueur with vodka and a splash of cream. Often, it's garnished with shaved white chocolate or a white chocolate rim for an extra luxurious touch.

2. GOLDEN CADILLAC

A classic creamy cocktail that has regained popularity, the Golden Cadillac mixes white cacao liqueur with Galliano and cream. Its rich texture and complex flavor profile make it a favorite at craft cocktail bars.

3. WHITE MINT CHOCOLATE MARTINI

A festive twist on the classic martini, this cocktail blends white cacao liqueur with peppermint schnapps and cream. It's especially popular during the holiday season and can be garnished with a candy cane or mint leaves.

4. RASPBERRY WHITE CHOCOLATE COCKTAIL

This cocktail is a fruity and creamy delight, combining white cacao liqueur with raspberry vodka and a splash of cream. It's garnished with fresh raspberries and often a little lemon zest to balance the sweetness.

5. ALMOND JOY COCKTAIL

Inspired by the Almond Joy candy bar, this cocktail uses white cacao liqueur, coconut rum, and amaretto. It's a hit for its nostalgic flavor and is often garnished with grated nutmeg or coconut flakes.

6. TIRAMISU MARTINI

Emulating the popular Italian dessert, this martini includes white cacao liqueur, espresso vodka, and a hint of amaretto. It's typically garnished with a sprinkle of cocoa powder or a coffee bean, making it a favorite after-dinner drink.