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Strega

Strega (or Liquore Strega), is an Italian herbal liqueur produced since 1860 by the S. A. Distilleria Liquore Strega in Benevento, Campania, Italy.

Its yellow color comes from the presence of saffron in its recipe. Liquore Strega is 80 proof (40%) and among its approximately 70 herbal ingredients are mint and fennel.

Strega is considered a *digestif*, meant for drinking after meals.

Strega has a similar appearance to Galliano (though less vibrantly yellow). It is slightly sweet, semi-viscous, and has a bold, complex flavor with strong minty or coniferous notes.

Strega is the Italian word for "witch" and since legends of witchcraft at Benevento date back to the time of the Lombard invasion, it was a natural choice of name for the liqueur. The liqueur is sometimes called "the witch" in the English-speaking world.

Strega is used for flavoring *torta caprese*, a type of cake.

The San Francisco World Spirits Competition—one of several international spirit ratings organizations—has evaluated Strega on three occasions since 2005. The ratings organization gave the spirit gold medals in 2005 and 2011 and a silver medal in 2008.

Source: Adapted from Wikipedia

