

# a journey to the East without a passport




From recipes surviving generations to trendy street food and signature local treasures. These, combined with her traditional Korean heritage and culinary experiences from Asia to Europe, have all provided inspiration for Rany's unique range of food.

Pride is given to maintaining her grandma's legacy by using her trusted techniques in food preparation. Sharing her knowledge through cooking classes and chef workshops goes further to keep her customs alive.

Cooking Classes • Chef Workshops • Recipe Development  
Small Batch Sauces, Condiments & Cook Boxes • Kitchen Tools

[www.umamifoodstudio.co.za](http://www.umamifoodstudio.co.za)

  @UmamiFoodStudio

 064-527-3067



## UMAMI fruit cordial









café flavours • home comforts

capturing the goodness of hand-picked seasonal fruits



1169 Augrabies Falls Blvd, Waterfall Country Estate, Midrand  
[www.umamifoodstudio.co.za](http://www.umamifoodstudio.co.za)

# how to enjoy

		ALL YEAR				SEASONAL			
		NO 1	NO 2	NO 3	NO 4	NO 5	NO 6	NO 7	NO 8
		Lemon, orange & lime	Grapefruit & ginger	Pineapple & granadilla	Pomegranate & apple	Golden citrus & ginger	Peach & nectarine	Kiwi, lime & mint	Berry mojito
 HOT TEA	3 Tbsp Cordial + 20ml Boiling Water + Fresh Ginger & Mint	BEST	✓	BEST	BEST	BEST			
 ICE TEA*	4 Tbsp Cordial + 200ml Strongly Brewed Tea + Ice	✓	BEST WITH EARL GREY	✓	✓	✓	BEST WITH EARL GREY	✓	✓
 MOCKTAIL	3 Tbsp Cordial + 200ml Sparkling Water or Kombucha + Ice	BEST	BEST	BEST	✓	✓	✓	BEST	BEST
 G&T*	2 Tbsp Cordial + 30ml Gin + 200ml Tonic Water + Ice	BEST	BEST	✓	✓	BEST	✓	✓	✓
 SANGRIA*	1/2 Bottle Cordial + 1 Bottle Red Wine + 2 Cinnamon Sticks	✓	✓	✓	✓		✓		✓
 YOGHURT DELIGHT	1 Tbsp Cordial + 3 Tbsp Plain Yoghurt or Vanilla Ice Cream			✓	BEST	BEST	BEST	BEST	BEST
 DESSERT TOPPING	Drizzle over Sorbet, Muffin or Sponge Cake	✓	✓	✓	✓	✓	✓	✓	✓
 SALAD DRESSING	1 Tbsp Cordial + 2 Tbsp Olive Oil + 1 Tbsp Balsamic Vinegar + 1 Tbsp Soy Sauce + Salt & Pepper	✓	✓	BEST	BEST	✓	✓	BEST	✓

\*Why not freeze and serve as sorbet

From Korean origin, our versatile cordials are all natural and probiotic. Bubbles are a sign of fermentation, so enjoy soon before sugar turns into alcohol.

Keep refrigerated at all times. Shake well before use. Use a clean dry spoon when serving.