



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

NEW OLD-FASHIONED CHOCOLATE SODA

INGREDIENTS:

6 ounces **Sparkling Water**
2 ounces of your favorite **Nut Milk** {Hazelnut, Almond, or Coconut}
2 Tablespoons {or to taste} **TB Toasted Vanilla Cocoa**

TB | TidBits: *Adjust the “sparkling” effect to your liking by using more nut milk and less sparkling water, or use only nut milk for a creamy chocolate milk beverage. However you make it, this beverage reflects that spirit of Americana reminiscent of the good ol’ days.*

METHOD:

Make a simple syrup out of the Toasted Vanilla Cocoa using equal parts cocoa and hot water {in this case, 2 Tablespoons of each}.

Pour the sparkling water over ice, stir in the nut milk, then add one Tablespoon of the cocoa syrup to start, and adjust to taste {TT}.

Top with a dollop of whipped cream or vanilla bean ice cream to make it a float!

Serves 1.

cultivate. cook craft celebrate.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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