



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.

"EAT LIGHT FOR LATER" SALAD

INGREDIENTS:

For the Poached Apricots:

- 1 cup filtered Water
- ¼ cup TB Rose Petal Darjeeling Aromatic Finishing Sugar
- 1 Tablespoon loose Darjeeling Tea
- ½ cup organic Dried Apricots

For the Vinaigrette:

- ⅓ cup Balsamic Vinegar
- 1 teaspoon French Dijon Mustard
- 3 Tablespoons Rose Petal Darjeeling Syrup {reserved from the poached apricots above}
- 1 small Shallot, finely chopped
- 1 or 2 pinches of Sea Salt
- Fresh milled White Pepper, to taste
- ¾ cup good quality Olive Oil

For the Salad:

- 5 oz organic Baby Kale
- 4 oz crumbled Goat Cheese
- ¼ cup raw sliced Almonds
- 5 poached Apricots, sliced {above}
- 1-2 Tablespoons Rose Petal Darjeeling Vinaigrette {above}
- 1 or 2 pinches of Sea Salt
- Fresh milled White Pepper, to taste

METHOD:

Poached Apricots: In a saucepan, bring water and sugar to a boil over medium heat, and stir until sugar has dissolved. Add the tea, cover, and steep 10-15 minutes. Strain out the tea, and add the liquid back to the pan. Add the apricots and simmer over low heat until they are softened, 5-10 minutes. Let the apricots cool in the syrup (and store in the poaching syrup in the fridge if preparing ahead of time).

Vinaigrette: In a glass bowl, whisk together the balsamic, mustard and reserved syrup until smooth. Add the shallots, salt & pepper, and pour the olive oil in slowly, while whisking to emulsify. Taste & adjust seasoning.

To assemble the Salad: Place the kale in a medium sized serving bowl. Sprinkle on the cheese, almonds and apricots. Add enough vinaigrette to lightly coat. Sprinkle with salt & pepper, toss gently. Serves 2.

TB | TidBits: *The extra apricots are delicious served with pound cake, cheesecake, or panna cotta. Try them sliced with a cheese board. Use the poaching syrup to sweeten iced tea or cocktails, too!*

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

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

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