



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.

FIG & MANCHEGO BREAD SALAD

INGREDIENTS:

6 to 8 ounces **Noble Bread**
2 fresh **Figs**, quartered
2 ounces **Manchego Cheese**
2 ounces toasted **Pecans**
2 Tablespoons **Balsamic Vinegar**
2 Tablespoons extra-virgin **Olive Oil**
1 sprinkle **Terre Botanicals Aromatic Finishing Sugar**

TB | TidBits: *For the sugar, we recommend Sweet Orange, which pairs wonderfully with Figs. Or you can go an earthier route and use our Quatre Épices Sugar, which means "four spices" in French and is made with Nutmeg, Cinnamon, Clove, and Allspice.*

METHOD:

Tear the bread into bite-size pieces and place in a large bowl. Add the figs, cheese and pecans, and toss gently.

Add a splash of vinegar and olive oil and a sprinkle of the sugar. Serve immediately.

Serves 2.

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

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

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