



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.

JASMINE OOLONG BELLINI

INGREDIENTS:

1 sliced Nectarine or Peach {or 2 Plums}
1 oz Jasmine Oolong Aromatic Simple Syrup*
4 oz Prosecco or Sparkling Water

TB | TidBits: *If you really want an extra aromatic touch, place a few teaspoons of the Jasmine Oolong Sugar onto a saucer or plate, use a piece of the fruit with a small slice in it to moisten the entire rim of the glass, then roll the rim of the glass in the sugar.*

METHOD:

***Jasmine Oolong Syrup:** Mix 1 part Terre Botanicals Jasmine Oolong Sugar with 1 part hot distilled water. Stir until completely dissolved.

Purée or muddle the stone fruit with the Jasmine Oolong Syrup, and strain through a fine mesh sieve.

For the Beverage: Add desired amount of the fruit purée to a champagne flute rimmed with Jasmine Oolong Sugar {see TB TidBits}. Slowly pour the Prosecco or sparkling water into the glass, stir gently and serve.

Serves 1 - 2.

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

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

TERRE BOTANICALS®, LLC.
E: CONNECT@TERREBOTANICALS.COM
©TERRE BOTANICALS

cultivate. cook craft celebrate.

