



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, to rim a glass, or in savory dishes.

PETALS & PROSECCO

INGREDIENTS:

1 bottle of well chilled **Prosecco** (a gentle Italian sparkling wine)
2 teaspoons (or to taste) of **TB Rose Petal Darjeeling Botanical Syrup** (see TB TidBits below)

FOR RIMMING THE GLASSES:

Champagne Flutes
2 Saucers
Water
2 Tablespoons TB Rose Petal Darjeeling Sugar

TB | TidBits: *Prepping the glass in advance is helpful because it gives the sugar time to dry onto the glass, helping it adhere when you pour in the syrup and add the bubbly.*

To make ½ cup Rose Petal Darjeeling Botanical Syrup, bring ¼ cup water to a boil in a small saucepan. Remove from heat and add ¼ cup TB Rose Petal Darjeeling Aromatic Finishing Sugar. Stir until the sugar dissolves, and voila!

METHOD:

To Rim the Glasses: Place 2 tablespoons water in the first saucer. In second saucer, place 2 Tablespoons Rose Petal Darjeeling Sugar. Holding the glass by its stem, carefully tip it toward the first saucer at about a 45-degree angle dipping into the water, rotating the glass through the water. Be sure to moisten about a quarter inch of the rim. Similarly, roll the rim of the glass in the second saucer filled with sugar, to coat the outer lip of the glass. At this point, you can slightly moisten a bar napkin or paper towel and tidy up the rim a bit.

To Make the Beverage: Pour two teaspoons or so of the Rose Petal Darjeeling Botanical Syrup into a prepared flute. Pour the bubbles slowly into the flute, just below the sugar rim & repeat...

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

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