



For our *Culinary Essential Oils*, we offer whole plant aromatics for cooking & crafting that naturally enliven pure flavors. There are 75-100 drops of essential oil in a teaspoon, and 1 drop of these aromatic “liquid herbs & spices” is equivalent to 1 ounce of dried botanicals, so start with a single drop and adjust accordingly.

## PRESSED HEIRLOOM TOMATO WATER

### INGREDIENTS:

1½ pounds sliced organic  
**Heirloom Tomatoes**  
2 teaspoons **TB Piment  
d’Ville Salt** + extra to  
rim your glass  
1 drop or TT (To Taste) of  
**TB Bay Laurel, Cumin,  
Sweet Basil, or Tarragon  
Culinary Essential Oil**

**TB | TidBits:** *Piment d’ Ville is a earthy mild chile & the French Laundry’s Chef Thomas Keller’s “3rd spice”. He brought the seeds back from a trip while in the Basque region of France to grow them in the Napa Valley area to use in his restaurant.*

### METHOD:

In a colander set over a bowl, sprinkle the tomatoes with the Piment d’Ville Salt. Let stand for 1 hour. Press the tomatoes lightly to extract the juice. {Yields about 1 cup of tomato water.}

In a cocktail shaker, combine the tomato water, and start by adding 1 drop or TT {To Taste} your favorite Culinary Essential Oil. Shake well, adjust the seasonings and pour into an ice-filled glass rimmed with the Piment d’Ville Salt. Add a splash of spirit if desired to make it an adult botanical beverage!

For a splash of color, garnish with herb sprigs and serve.

Serves 1 - 2.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

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

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