



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.

## ROASTED STONE FRUIT

### INGREDIENTS:

- 1 Tablespoon grass-fed **Butter** or good quality **Olive Oil**
- 2 Tablespoons **TB Jasmine Oolong Aromatic Finishing Sugar**, plus more for syrup
- 1 ½ pounds fresh **Nectarines, Peaches, Apricots** or **Plums**
- 7.5 ounces **Crème Fraîche**

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

*For breakfast, try the roasted stone fruit with ricotta or chèvre on a piece of whole grain sourdough toast.*

### METHOD:

Pre heat the oven to 425°F. Using the butter or olive oil, grease a deep glass baking dish with a lid. Rinse the stone fruit of your choice, slice in half, remove the pit and cut into equal slices. Add the fruit and its juices to the baking dish, sprinkle with 2 Tablespoons of the Jasmine Oolong Sugar and toss to coat. Cover with the lid, place in the oven and bake for approximately 20 minutes, checking it half way through. When finished baking, the fruit should have a semi-caramelized appearance.

Serve with a drizzle of Crème Fraîche that has been lightly sweetened to taste with Jasmine Oolong Syrup {See TB TidBits}.

Serves 4 – 6.

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

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

