



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.

## ROSE PETAL LASSI

### INGREDIENTS:

2 cups plain whole milk **Yogurt**  
1 - 2 Tablespoons **TB Rose Petal Darjeeling Sugar**  
 $\frac{1}{4}$  cup **Ice Water**  
1 cup **Ice**

**TB | TidBits:** *A Lassi (pronounced LAH-see) is a chilled yogurt drink originating from India. The traditional flavors are made with aromatic spices or fresh fruit. They are especially nice as a mouth-cooling complement to spicy food anytime!*

### METHOD:

Blend the yogurt, sugar, and water in a blender for 1 minute. Add the ice, and process for another minute until well blended, smooth, and frothy. Pour the lassis into tall, chilled glasses and add a pinch of Rose Petal Darjeeling Sugar to the top.

Serves 3 - 4.

*cultivate. cook craft celebrate.*

*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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