



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.

AROMATIC SIMPLE SYRUP

{ *A Great Way To Stretch Your Dollars & "Scents"* }

A simple staple in any food & beverage maker's repertoire...

Mixologists are primarily using Simple Syrup as their sweet secret ingredient in cocktails, but Simple Syrup can also be used in many other beverages like sparkling water, tea, coffee, lemonade, and the list goes on and on.

To put it simply... it's a mixture of equal parts sugar and water. Make some in advance and store it in your refrigerator to have on hand. It will keep for weeks and weeks!

INGREDIENTS:

$\frac{2}{3}$ cup Water
 $\frac{2}{3}$ cup TB Aromatic Finishing Sugar

METHOD:

In a medium saucepan, bring the water to a gentle boil, add the sugar and stir until the sugar is completely dissolved. Let it cool completely, then pour it into a favorite bottle and keep it refrigerated until ready to use. It can be stored in your refrigerator for weeks.

Yields 10 oz. of Aromatic Simple Syrup. Suggested use is $\frac{1}{2}$ oz. – 1 oz. of Simple Syrup per botanical beverage.

TB | TidBits: *Use it in your favorite beverage, sparkling water or in Prosecco. For a floral touch, use our Rose Petal Darjeeling sugar, or use our Ginger Zing sugar for an earthy & spicy sweetness. Our Garden Mint sugar is perfect for mojitos!! Rim the glass with the Aromatic Finishing Sugar, too, for a fun and festive occasion.*

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

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

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