

Petite

INGREDIENT

HOW-TO-USE GUIDE

Learn why Dried Edible Flowers are a great way to enhance your dishes.

- Grown in the Yarra Valley •
- A variety of flavours & colours •
- For savoury or sweet dishes •
- Year-round use •



LONG
SHELF-LIFE
1-2
YEARS

FLAVOUR

Not only pretty and colourful, our Dried and Crystallised Flowers also taste great! From the mild, citrusy flavours of Calendula and Rose Geranium to the aromatic intensity of our Violet Sugar, there's something to compliment every sweet or savoury dish.



Insta-inspiration

▼ Orange & cardamom polenta cake with **Dried Edible Rose Buds** from @bulletcoffehouse



▼ Meringue nests with pineapple, orange, mango & **Dried Edible Marigold** from @mybellameringues



▼ Banana cream cheese & **Dried Edible Cornflower**, with vanilla, passionfruit & **Violet Sugar** from @missladybirdcakes



Savoury

Marigold

Fresh

Cornflower, Linaria

Citrus

Calendula, Rose Geranium

Sweet & Mild

Dianthus, Fuchsia, Pansy, Pelargonium, Rose, Viola

Aromatic & Vibrant

Crystallised Violets, Lavender, Violet Sugar



“This violet sugar is so lovely! Having crystallised violets in this fine sugar form means it's more versatile to use. Sprinkled on cupcakes it means you get that delicious violet flavour in every bite.” - Gina Tubb (Miss Ladybird Cakes)

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PRODUCT FEATURE DRIED MARIGOLD



Dried Organic Edible Marigold

The fresh Marigold flower has a beautiful warm orange and red colour, and a great anise flavour. When picked and dried, it retains its vibrant hues and gives a lovely savoury tang that is ideal scattered over rice dishes and salads.

It also works well with strong tropical flavours like mango and passionfruit.

Try it in curries, biriyani, roast vegetable salads, tropical flavoured cakes, biscuits and meringues.

Store in a cool, dry place out of direct sunlight.



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COLOR

Just like their fresh cousins, our Dried Edible Flowers are a great way to add instant colour to your dish. Or why not try some of our Violet Sugar, a great colour pop with a crunchy, sugary hit.



Insta-inspiration

▼ Lemon poppyseed cake, with **Dried Edible Cornflower** from @johnlewisretail



▼ White chocolate bark with **Dried Confetti** from @alisonwilloughby



▼ Rosewater-infused panna cotta with **Dried Edible Rose Geranium** from @getwhippedtreats



“People ask us for the colour blue all the time, and I was so happy to use the Dried blue cornflower petals on my cakes as it ticks all the boxes. Natural, edible and blue!”
- Gina Tubb (Miss Ladybird Cakes)

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Yellows & Oranges

Calendula, Cornflower, Linaria, Marigold, Pansy, Viola

Purples

Crystallised Violets, Cornflower, Johnny Jump Up, Lavender, Linaria, Pansy, Viola, Violet Sugar

Pinks & Reds

Cornflower, Fuchsia, Pelargonium, Rose, Rose Geranium

Blues

Cornflower, Linaria

Multi Colour

Confetti, Linaria, Pansy, Viola



PRODUCT FEATURE
VIOLET SUGAR



Violet Sugar

An intense flavour of pure violet with a fantastic sugary crunch. Sprinkle it on cakes, use it for syrups and cocktails, try it as a different spin to create fairy floss — even add it to your coffee!

Such a versatile product and a sugary, flavour hit whichever way you use it!

Try it sprinkled as a decoration, made into a floss or mixed as a syrup.

Store in a cool, dry place out of direct sunlight.



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TRY IT VIOLET SUGAR

VIOLET FAIRY FLOSS

1kg violet sugar
100g corn syrup or golden syrup
5g white vinegar
500g water

You will also need:
A digital thermometer
Olive oil
Cornflour

Method

1. Pour ingredients, in the above order, one at a time into a large saucepan. Be sure to cover the sugar well with the water. Using a digital thermometer slowly cook from 0 - 133°C for 20-25 minutes, watching it closely but do not stir it. Using a wet brush, wipe the sides of the saucepan of any sugar crystals and let it cool to 100°C. Pour into pliable, rubber moulds and fill to 5cm deep. Let them cool slowly.
2. Gently squeeze the candy bases out of their moulds. Pour a little olive oil over them to stop them sticking to your hands. Using your hands, mould the candy into even doughnut shapes.
3. Sprinkle some cornflower on a work bench. Laying the candy doughnut on the surface, stretch it until it gets bigger, continuously dipping in the cornflour. Continue stretching until around 20cm long. Fold into a figure 8, hold both strands with one hand at the front, keeping it still, and with the other hand pull and stretch the strands until they become bigger. Switch hands while stretching for consistency and make sure the candy always stays on the cornflour. Make another figure 8 and repeat with 4 strands. Repeat 14 times and you will have over 16,000 tiny strands of fairy floss!
4. Cut into lengths as required and serve tussled over desserts and sweet dishes.



Image source: Instagram (author unknown)

VIOLET TOFFEE

2 cups violet sugar
1 cup butter
2 tablespoons white vinegar
¼ cup golden syrup or corn syrup
¼ cup water

Method

1. Combine all ingredients in a large heavy based saucepan and bring to the boil. Stir until all ingredients are dissolved, then boil again and do not stir until the mixture is dark golden. To test it's ready drip a few drops into some cold water, it's ready if it hardens immediately in the water.
2. Remove from heat and pour onto a flat tray with grease proof paper (or oiled) to about 1cm thick. When cooled slightly and the toffee is beginning to harden a little, score into squares. When completely cooled you can use a blunt instrument like a hammer to break. Store in an airtight container.



Image source: Instagram (author unknown)

An intense flavour of pure violet with a fantastic sugary crunch. Try it sprinkled as a decoration, made into a floss or mixed as a syrup. Store in a cool, dry place out of direct sunlight.



DECORATE

Ideal for cake decoration and baking. We have a wide range of delicate whole flowers and colourful petal mixes — with endless possibilities for embellishment. Plus they won't wilt like fresh flowers, making them perfect for having on display.



Insta-inspiration

▼ Rose shortbread with **Dried Organic Edible Rose Petals** from @andifreemancakes



▼ Cake decorated with **Dried Organic Edible Rose, Calendula** and **Cornflower** from @greensofdevon



▼ Cake with buttercream, white chocolate drip, meringue and **Dried Organic Edible Rose Petals**, from @getwhippedtreats



Whole Flowers

Crystallised Violets, Fuchsia, Johnny Jump Up, Rose Buds, Viola

Distinctive Markings

Candy Striped Rose Petals, Johnny Jump Up

Pretty Petals

Calendula, Confetti, Cornflower, Dianthus, Pansy, Pelargonium, Linaria, Rose



“The most versatile product on the market when fresh edible flowers aren't available.
Great product to add to the finish of your own food creations!”

- Clifford Luu (Cakes by Cliff)

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PRODUCT FEATURE DRIED CONFETTI



Dried Edible Confetti

A fantastic blend of dried flowers in various colours - yellow, blue, pink. This is a vibrant garnish with herbaceous flavours that is ideal for sweet dishes. A true favourite of Chefs and Bakers, it's a perfect injection of colour and flavour that will lift your dish to the next level.

Try it on tarts,
cakes, biscuits,
donuts, merinques
and cocktails.

Store in a cool,
dry place out of
direct sunlight.



LONG
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IDEAL FOR YEAR ROUND CULINARY CREATIONS

Email us for a price list:
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Follow us on Social Media



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