



Hibiscus Vinaigrette

Use Hibiscus Syrup to create dressing or marinade for entrees and salads.

2 oz Hibiscus Syrup

1 oz Balsamic Vinaigrette

2 oz Olive Oil

1 clove fresh garlic

“Shake all ingredients together in shaker and drizzle over salad.”



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Hibiscus Cupcakes with Cream Cheese Icing

1 pkg softened cream cheese (8 oz/250g)

1/4 cup softened butter

1 tsp Hibiscus Syrup (use more or less for desired coloring)

1 cup icing sugar

“Use the Hibiscus Syrup to color icing and the hibiscus flower as a garnish! In a bowl beat cream cheese with butter until smooth. Beat in Hibiscus Syrup. Beat in icing sugar one third at a time until smooth. Transfer into icing piper and decorate cupcakes.”





Hibiscus Cheesecake

“Use Hibiscus Flower & Syrup to add flavour and beauty to your next cheesecake! Place Hibiscus Flowers crown down on top of the cake and drizzle syrup for desired look and flavour.”



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