



Wild Hibiscus Royale

This drink was first served at the legendary Dorchester Hotel in London, England where it remains the most popular Champagne cocktail on the menu.

Wild Hibiscus Flower garnish
¼ oz natural rose water
2/3 oz Wild Hibiscus Syrup
Mint
Champagne

Muddle mint in the Champagne flute and discard mint (squash some leaves around inside the glass)

Place Wild Hibiscus Flower in bottom of glass and stand upright

Add rose water and some bruised torn mint pieces

Top with Champagne

Lastly, carefully pour in the syrup which will graduate from crimson at the bottom to light pink at the top.





Wild Hibiscus Sea Urchin Cocktail

Recipe courtesy of Danielle Tatarin

1 oz Vodka
1/2 oz Campari
1 oz Blue Curacao Syrup or 1/2 oz Blue Curacao liqueur and 1/2 oz simple syrup
1/2 oz lime juice
Soda water
Honey foam
Wild Hibiscus Syrup

Shake vodka, Campari, Blue Curacao and lime juice for 10 seconds and strain into a chilled martini glass
Top with soda water
Finish with honey foam and a drizzle of Wild Hibiscus Syrup

'Sea Urchin' Garnish

Twist a 1 inch piece of orange peel (pith removed) and insert into a Hibiscus Flower so that the top of the peel is sticking out and curled end is coming out at both ends of the flower.

Place the flower upside down hanging on the side of the cocktail glass or place submerged in the cocktail to reveal itself as the cocktail is consumed.



Adam and Eve Martini

The Forbidden Fruit...The Wild Flower

2 oz Vodka
3 oz apple puree
1 oz Wild Hibiscus Flower syrup
Wild Hibiscus Flower
Maraschino Cherry
Mint
1 chopstick

Stuff Wild Hibiscus Flower with the cherry and skewer from side to side with the chopstick

Shake all ingredients together with ice

Strain into a chilled martini glass and lay chopstick garnish across the glass

Insert sprig of mint into Wild Hibiscus Flower and cherry garnish



Motherly Love Mimosa Punch

5 oz St. Germain Elderflower Liqueur
5 oz Pink Grapefruit Juice
2 1/2 oz Wild Hibiscus Syrup
1 Bottle Brut Champagne or Dry Sparkling

Mix ingredients in punch bowl with large block of ice.

Garnish each flute with Wild Hibiscus Flower and long grapefruit zest (for best results twist the grapefruit zest and roll in plastic wrap; store in the freezer before service to keep the twist shape. For a sweeter drink adjust the Wild Hibiscus Syrup to taste and try using a Rose Sparkling Wine or Champagne.



Sugar Daddy

2 ½ oz Gin
1 oz lime juice
1 oz Framboise Liqueur
1/3 oz Wild Hibiscus Syrup
Fine sugar
Maraschino Cherry
Mint
Wild Hibiscus Flower
Swizzle stick

Muddle mint in a margarita glass.

Rim glass with Wild Hibiscus syrup and fine sugar

Shake gin, lime juice and Framboise with ice and strain into glass.

Stuff Wild Hibiscus Flower with cherry and mint tip so that the mint is showing out the top of the flower

Skewer onto a short swizzle stick



Classic Wild Hibiscus Champagne Cocktail

For a spectacular cocktail at any dinner, event or party simply:

1. Place a whole Wild Hibiscus Flower pointy end up in the bottom of a Champagne flute (so bubbles will flow up through hole at the base of the flower)
2. Add your preferred bubbly (not sweet or extra dry)
3. For final drama add a small dash of syrup from the jar to desired crimson color (for expensive bubbly just add a flower) and enjoy! All of the bubbles will stream off the flower creating a beautiful visual effect and don't forget to eat your flower after finishing the cocktail!

Wild Hibiscus Flowers in Syrup have a 2 year shelf life and once the jar is open are stable for 3 months in the refrigerator. Both are heat stable and keep color, shape and texture when used in recipes that require heat. The flowers are stable away from their syrup and will not turn brown. There are only 3 ingredients flowers, cane sugar and water with only sustainable farming practices used and the flowers are fresh picked (not dried before processing) which ensures bright color and flavor. Wild Hibiscus Flowers in Syrup have a raspberry/rhubarb flavor with a lovely firm but pliant texture and can easily be manipulated (even turned inside out) for unique presentations.