

Blood Orange



Blood Orange Syrup is an artisanal syrup, crafted with real blood orange juice and vegan cane sugar. The premium syrup brings true-to-fruit flavor to culinary creations, desserts, cocktails, and non-alcoholic beverages.



♥ VEGAN 🌿 GLUTEN-FREE 🧬 NON-GMO Ⓢ KOSHER

Nutrition Facts

16 servings per container
Serving size 1 fl oz (30mL)

Amount per serving

Calories **90**

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 21g 8%

Total Sugars 20g

Includes 20g Added Sugars 40%

Protein 0g

Potassium 760mg 15%

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

Ingredient List: Cane Sugar, Blood Orange Juice Concentrate, Water, Lemon Juice Concentrate, Orange Juice Concentrate, Gum Arabic, Natural Flavor, Citric Acid, Vegetable Juice for Color

Unit Size: 16 fl. oz.

Case Pack Size: 6/16 fl. oz. bottles per case

Brix: 58.0 - 61.0 / **pH:** 2.7 - 3.3

Usage: Shake well before use. Separation is natural. Attach a standard pour spout if preferred.

Storage & Handling: Good for 18 months from manufacture date. Store unopened at room temperature, away from direct sunlight. Refrigerate after opening and use within 3 months.

Applications: A versatile ingredient for sauces, condiments, vinaigrettes, glazes, marinades, fillings, and icings. Also perfect for cocktails, lemonades, teas, sodas, slushes, and other beverages.



Spicy Calabrian Chicken and Burrata Panini

Chef Brad Kent, Co-founder of Original Sunshine

Ingredients for Spicy Calabrian Chicken and Burrata Panini:

- 1 ea. breaded chicken cutlet
- 2 oz. roasted red bell pepper
- 2 oz. burrata
- ½ oz. wild baby arugula
- 1 oz. Blood Orange Calabrian Chili Marmalade

Ingredients for Blood Orange Calabrian Chili Marmalade:

- 1 part The Perfect Purée Blood Orange Syrup
- 2 parts Calabrian chili paste

Method for Blood Orange Calabrian Chili Marmalade:

Combine all ingredients and mix well. Reserve until ready to use.

Method for Spicy Calabrian Chicken and Burrata Panini:

Spread Blood Orange Calabrian Chili Marmalade on the inside of the bread. Layer with chicken cutlet, roasted red pepper, burrata, and arugula. Press and grill until golden and heated through.



Groves and Orchards

Carly Hiebert, Solbar at Solage

Ingredients for Groves and Orchards:

- 2 oz Sonoma Bourbon
- 1 oz Brucato Orchards Amaro
- ½ oz The Perfect Purée Blood Orange Syrup

Method for Groves and Orchards:

Combine all ingredients in a shaker with ice and shake until cold. Double strain into a rocks glass with a large rock. Garnish with a dehydrated blood orange wheel.

