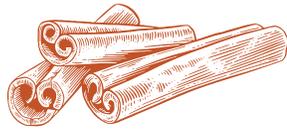


# Chai Cardamom



**Chai Cardamom Syrup** is a symphony of warm spices from cinnamon and cardamom to ginger juice, cloves, and star anise. The tantalizing profile will awaken the senses and inspire sweet, savory, and beverage creations.



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

## Nutrition Facts

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

Amount per serving

**Calories** **70**

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 18g 7%

Total Sugars 17g

Includes 17g Added Sugars 34%

Protein 0g

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

**Ingredient List:** Ginger Syrup (Cane Sugar, Ginger), Water, Cane Sugar, Gum Arabic, Natural Flavors, Fruit Juice for Color, Citric Acid, Salt

**Unit Size:** 16 fl. oz.

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

**Brix:** 52.0 - 56.0 / **pH:** 3.7 - 4.1

**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.

The  
Perfect  
Purée®  
OF NAPA VALLEY

For more information visit [perfectpuree.com](http://perfectpuree.com) or call 1-800-556-3707  
For a list of local foodservice distributors visit [perfectpuree.com/distributorlist](http://perfectpuree.com/distributorlist)



## Welcome To Bombay

**Manny Hinojosa, Tequila Cazadores Global  
Brand Ambassador**

Ingredients for Welcome To Bombay:

- 1 oz. The Perfect Purée Chai Cardamom Syrup
- 1 ½ oz. gin
- ¾ oz. lemon juice
- 3 oz. Fresh Ruby grapefruit juice
- rosemary sprig for garnish
- 1 Tastecraft Freeze-Dried Lemon Slice for garnish

Method for Welcome To Bombay:

Garnish with rosemary and Tastecraft Freeze-Dried Lemon Slice. Serve on the rocks in a Goblet glass.

*Chai  
Cardamom*



## Chai Cardamom Madeleines

**Pastry Chef Jessica Buscher**

Ingredients for Chai Cardamom Madeleines:

- 150 g. eggs
- 140 g. sugar
- 2 tbsp. The Perfect Purée Chai Cardamom Syrup
- ½ ea. orange, zested
- 1 ea. vanilla bean
- 125 g. flour
- 5 g. baking powder
- 135 g. brown butter, melted
- pinch of salt

Method for Chai Cardamom Madeleines:

In a bowl, whisk together eggs, sugar, syrup, zest, and vanilla bean. Whisk in flour and baking powder until smooth. Whisk in melted brown butter until fully combined. Cover the batter and let it rest overnight. Prep pans with melted butter and flour. Pipe batter ¾ of the way full into tins. Bake at 350°F until edges are golden.