



HerbertTM
SYRUPS

Recipe Book

WINTER EDITION

winter 2019



The freezing cold gets to us all, but, here at Herbert Syrups, we are well prepared for it! For this season, we have crafted special winter editions of our syrups, which when combined with our verified recipes, are a quick and simple way to warm up!



WINTER EDITION



About us

Herbert syrups is a company born from the love of traditional craftsmanship and nature, and has grown through the influence of the modern bar and culinary scene. Our knowledge and processing methods are based on the authentic practices of our ancestors. And although our practices are rooted in the past, we are constantly evolving and experimenting with the diversity of contemporary world gastronomy. Our syrups are handcrafted with love and care. They are not cooked! Our syrups are prepared by maceration, also known as cold leaching. This is how we maintain the nutritious value of the raw materials we use in production. Every flavor is made of fresh fruit, herbs and premium teas. We believe the most important aspect of our syrups is the contents; therefore, we produce a clean, natural product without adding artificial essences, sweeteners, or stabilizers. We rely on natural preservatives and processes.



Compounds of syrups

During production, we use herbs from organic farms, fair trade spices from Indonesia, raw sugar, premium teas from South Africa, China, Paraguay and Sri Lanka. In this catalogue you will learn how to harness the potential of our syrups to make it through the long, cold days of winter. We recommend water be heated to approximately 80 ° C. Don't hesitate to add fresh herbs, as well as fresh or dried slices of fruit. Merely put all of the ingredients into a glass, top up with hot water, stir, and garnish. A simple process for an elegant treat!



RED
APPLE

*Let us introduce you a special, winter variety of apple (from latin "herbertus malus") combined with generous amounts of cinnamon, raspberry and hibiscus flower.
Just try to resist :)*

#1

3 cl Red apple syrup
4 cl apple distillate (calvados)
20 cl hot water
dried apple (whole cinnamon stick)

#2

3 cl Red apple syrup
4 cl vodka
4cl apple juice
15 cl hot water

#3

1,5cl Red apple syrup
1,5cl Cinnamon & Raisin
4 cl whiskey (Irish)
20 cl hot water
dried apple (whole cinnamon stick)





**PEAR
ROOIBOS**

The younger sister of our 'Peach & Rooibos'. We wanted to create our own version of red tea, enhanced by fresh seasonal pears. Both the cold and hot versions will find their fans - sure to be a worthy addition to the classic tea drinks.

#1

2.5 cl Pear & Rooibos syrup
4 cl pear distillate
2 cl apple juice
1 cl lemon juice
15 cl hot water
dried pear

#2

2 cl Pear & Rooibos syrup
5 cl whiskey
3 cl tangerine juice
1 cl lemon juice
15 cl hot water
dried tangerine, fresh mint

#3

3 cl Pear & Rooibos syrup
4 cl white rum
4 cl mandarin juice
19 cl hot water
dried tangerine, fresh mint



LAVENDER & BLUEBERRY

One of the most popular combinations from our assortment. This syrup is made from fresh Canadian blueberries and edible lavender, which is grown on non-chemically treated fields in the Provence region of southeastern France. Thanks to its simplicity, this syrup delights with not only its taste but also with the pleasant and familiar smell of lavender.

#1

3 cl Lavender & Blueberry syrup
4 cl gin
20 cl hot water
dried grapefruit, lavender

#2

2 cl Lavender & Blueberry syrup
3 cl whiskey (Scottish)
2 cl red Port wine
15 cl hot water
lavender, blueberries

#3

3 cl Lavender & Blueberry syrup
4 cl rum
3 cl red grapefruit juice
20 cl hot water
dried grapefruit, lavender, blueberry





SEA BUCKTHORN
EQ TANGERINE
EQ EARL GREY

A vitamin bomb from organic sea buckthorn, juicy mandarin, Earl Gray tea, fragrant lemon, lilac, with a pinch of anise, and cloves to top it off.

#1

3 cl Sea buckthorn & Earl Gray syrup
4 cl gin
2 cl mandarin juice
15 cl hot water
dried tangerine

#2

3 cl Sea buckthorn & Earl Gray syrup
4 cl rum
1 cl lemon juice
20 cl hot water
dried lemon

#3

3 cl Sea buckthorn & Earl Gray syrup
3 cl gin
2 cl white Port wine
20 cl hot water
dried grep



GINGER HIBISCUS

This spicy concoction will kick your metabolism up a notch and warm you to the bones. Enjoy the mix of fresh ginger, hibiscus flowers, cinnamon and the chill of Moroccan mint.

#1

2 cl Ginger & Hibiscus syrup
4 cl whiskey
1 cl lemon juice
20 cl hot water
slice of ginger (dried lemon, fresh mint)

#2

2 cl Ginger & Hibiscus syrup
3 cl whiskey
3 cl Ruby Red Porto
15 cl hot water
slice of ginger (dried grapefruit, rosemary)

#3

3 cl syrup Ginger & Hibiscus
3 cl rum
2 cl red wine
3 cl red grapefruit juice
20 cl hot water
slice of ginger (dried grapefruit)





**GINGER
& CHAMOMILE**

Scented chamomile and fresh tones of lemon grass, layered with fresh ginger and pure honey from local beekeepers.

#1

3 cl Ginger & Chamomile syrup
4 cl gin
1 cl lemon juice
20 cl hot water
slice of ginger (dried lemon,
Lemon balm)

#2

3 cl Ginger & Chamomile syrup
4 cl dry gin
pulp from 1/2 a passion fruit
20 cl hot water
slice of ginger (lemon grass)

#3

2 cl Ginger & Chamomile syrup
4 cl honey distillate
1 cl lemon juice
1 tsp honey
20 tsp hot water
slice of ginger (dried lemon)



THYME & LEMON

The dry yet delicate peppery flavor of fresh thyme combined with juicy lemon creates a refreshing but lasting impression.

#1

3 cl Thyme & Lemon syrup
4 cl (spiced) rum
1 cl lemon juice
20 cl hot water
dried lemon, fresh thyme

#2

2 cl Thyme & Lemon syrup
4 cl rum
2 cl white Port wine
3 cl orange juice
15 cl hot water
dried orange, fresh thyme

#3

3 cl Thyme & Lemon syrup
4 cl Jägermeister
1 cl lemon juice
20 cl hot water
dried oranges, fresh thyme





JASMINE & ORANGE

The combination of ingredients will inspire you as it makes the perfect base for quality hot or iced tea. This syrup is crafted from the premium green tea "White king", washed with the scent of jasmine flowers and hand-juiced oranges, and blended with dried Moroccan mint, cinnamon and nutmeg.

#1

3 cl Jasmine & Orange syrup
4 cl whiskey
20 cl hot water
dried oranges (fresh mint)

#2

2 cl Jasmine & Orange syrup
4 cl spiced rum
3 cl orange juice
20 cl hot water
dried orange (fresh mint)

#3

2 cl Jasmine & Orange syrup
2 cl whiskey
2 cl Becherovka
1 cl lemon juice
15 cl hot water
(whole cinnamon, fresh mint)



MATÉ & MINT

Do you need an energy kick but are looking for an alternative to coffee or synthetic energy drinks? Well then, this syrup is for you. It's made from Mauritius cane sugar, and boosted with fresh mint, Moroccan dried mint and yerba maté. It provides plenty of vitamins, minerals and antioxidants; guaranteed to pump up your body as well as to give your mind a boost whenever you need it

#1

3 cl Maté & Mint syrup
4 cl (spiced) rum
2 cl lime juice
20 cl hot water
fresh mint (dried lime)

#2

2 cl Maté & Mint syrup
4 cl rum
2 cl honey distillate
1 cl lemon juice
20 cl hot water
fresh mint (dried lemon,
whole cinnamon)

#3

3 cl Maté & Mint syrup
4 cl gin
3 cl red grapefruit juice
20 cl hot water
fresh mint, dried red grapefruit





CINNAMON & RAISIN

Freshly grounded and roasted cinnamon, Madagascar vanilla refined with tasty raisin and cane sugar. The familiar tastes and scents of winter. We introduce you to our interpretation of this classic winter combination, transformed into a syrup. It can be used as a base for cooked wine or hot grog, as glaze on strudels, waffles, pancakes or whatever other baking delights you can think up.

1

3 cl Cinnamon & Raisin syrup
4 cl (spiced) rum
1 cl lemon juice
20 cl hot water
dried oranges, whole cinnamon

2

2 cl Cinnamon & Raisin syrup
4 cl spiced rum
4 cl orange juice
20 cl hot water
raisin, dried oranges, whole cinnamon
stick

3

2 cl Cinnamon & Raisin syrup
4 cl rum
4 cl apple juice
15 cl hot water
dried apple, whole cinnamon stick



We understand that everyone has their own unique taste and specific demands.

When creating a menu, we will be glad to help advise you or help with practical training. If you have any questions - we are here for you!

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