



Rosella<sup>®</sup>  
Flowers

# Wild hibiscus flowers in syrup



Rosella<sup>®</sup>  
Flowers

## Origin

Rosella Flowers grow in Australia and Southeast Asia. Picked by hand, the flowers are carefully selected, cored and conserved with water and cane sugar. No further additives are used, making them 100% natural.

## Preparation is easy!

Use the tweezer to place a Rosella Flower in the bottom of a champagne flute, pour some of the sweet syrup in on top and fill up the glass with champagne or any sparkling wine. The beautiful, unfurled flower sits in the bottom of the glass as the wine bubbles off along the flower. The sparkling wine transforms in colour from deep red at the bottom to pale pink at the top.

Rosella Flowers have an extremely high vitamin-C and anti-oxidant content. You can eat the flower. Try it, it has a delicious, cherry & rhubarb flavour !

## When to use?

Try Rosella Flowers at your next wedding party, Easter, summer cocktails, Christmas parties, New Year's eve, business presentations, or any special occasion or party!

Rosella Flowers work great with sparkling wine, but there's more: how about giving a twist to your cocktail menu, even your alcohol-free drinks ? Or even on your dessert? Your customers will love it!

Don't feel creative ? No worries, we've already selected some great innovative recipe idea's for you. Visit our website, and learn how to add value to your menu, please your customers and boost your profits with Rosella Flowers!

	Retail	Foodservice
<b>Packsize</b>	11 Flowers	40 Flowers
<b>Net weight</b>	250g e	750g e
<b>Case</b>	6 jars + tweezers	4 jars
<b>Pallet (euro)</b>	250 cases	120 cases

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FLOWERS  
.COM



**FOODSELECT<sup>®</sup>**

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# Wild Hibiscus Syrup



Rosella<sup>®</sup>  
Flowers

## Origin & Process

Rosella Syrup is made from Wild Hibiscus Flowers, grown in Australia and Southeast Asia. Picked by hand, the flowers are carefully selected, cored and cooked with water and sugar.

After cooking, the syrup is filtered, resulting in a smooth hibiscus syrup. No further additives or conservatives are used, making it 100% natural! Rosella Syrup is full of anti-oxidants and vitamine-C.

## How to use ?

- For cocktails, use abt 10ml Rosella Syrup and add all your favourite ingredients...
- Add to beer..
- Garnish with green tea..
- Pour Rosella Syrup over icecubes and top with chilled water. Garnish with a lime...
- Marinade over icecream, yoghurt, cheesecake, chocolate... you will not be disappointed !

For more recipes and information please contact us or visit our website !

100%  
NATURAL



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