

WILD HIBISCUS

Search, sample, and come up with the best - that's what we love doing! This time we are presenting **WILD HIBISCUS – the edible flower!** You will shine as a hostess by adding this exotic touch to your culinary efforts, be they simple or exquisite.

WHAT IS IT? WHERE IS IT FROM?

It is a wild flower, carefully grown in the Australian Outback, packed in a syrup made with only the flowers, cane sugar and water.

It all started when the founder (who was a little tipsy from too much champagne) accidentally dropped a wild hibiscus flower into his drink! The flowers are picked, de-seeded and cleaned by hand before being delivered fresh to a processing plant close to Sydney, Australia. Because the production and harvesting are so labor intensive the farms are usually small, but provide enough income for a family to live on.

WHAT DOES IT TASTE LIKE?

It tastes like a combination of raspberry and rhubarb. The syrup is sweeter than the flower which has a slightly tart tangy flavour. It provides the perfect balance between sweet and savory for many dishes.

WHAT DO YOU USE IT FOR?

The most spectacular use is in the bottom of a champagne flute. The flower opens up and the bubbles appear to flow out of its centre. Add some of the syrup before putting the champagne in and you will have a lovely rose colored cocktail, darker at the bottom and lighter as it goes up the glass.

The flowers are also delicious with warm brie, shish kabobs, salads, desserts, or as a garnish.

WHAT ELSE CAN YOU TELL US ABOUT IT?

The flowers do not change shape or colour when used in cooking (heat) applications.

They are delicate looking, but firm and pliable to work with.

There are two sizes of jars available, each with the exact number of flowers in the respective jar.

They have a 3 year shelf life and keep for 3 months once opened if refrigerated.

They are recommended by the following magazines:

TIME – “One of the best new foods.”

REAL SIMPLE – “The best thank-you gift.”

WINE SPECTATOR – “The most striking champagne cocktail.”

SO, COME IN AND TRY IT FOR YOURSELF!!!



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