



Safran des Neiges

SAFFRON SYRUP

Saffron syrup is prepared with organic cane sugar and water in which saffron stigmas have macerated to enhance flavour, fragrance and colour

DOSAGE : 1 tbs. per person provides tasty variations from apero to desert.

DESSERTS

Saffron syrup adds a finishing touch to cream, ice cream, yogourts and fruit salads. Drizzle over pancakes, pies, waffles and cakes as a surprise substitute to maple syrup.

Tip from the saffron producer: Let fruits macerate in saffron syrup for a whole day, in the fridge. Quite a treat on vanilla ice cream and with a dash more of syrup.

DEGLAZING

Deglaze white meat and breasts of duck. Spoon over fish prior to oven baking. Cook and stir clams, scallops or shrimps using oil or butter and saffron syrup.

BEVERAGES

Add a little splash of saffron syrup to teas or infusions and to smoothies, and for an original touch with kir and with cocktails with or without alcohol (Sparkling water, mojito, rhum).

Kir with a taste of saffron

One glass of dry white wine, sparkling wine or champagne.
1 tbs. of saffron syrup for a sun filled glass !

Saffron and Watermelon Smoothie

In blender, mix watermelon with a few ice cubes.
Add 4 tbs. of saffron syrup and savour.

SALADS

Add saffron syrup to your salad dressing or to cream on an arugula salad.

Arugula Salad with Saffron Syrup

Rinse the arugula leaves, add goat cheese, a few cuts of dried figs and salami, and some chive.
Mix 1 part of saffron syrup for every 3 parts of cream. Pour over salad and serve with toasted bread. A savory summer dish !

Enjoy !

N.B. Keep syrup refrigerated