



TRUE  
INSPIRATION

BASIC SHAKEN  
MOCKTAIL  
RECIPE

TORANI  
SYRUP

ICE

MIXER

SHAKE WELL

## INTRODUCING NEW ROSE SYRUP

A rose is only half a rose without its fragrance. Torani Rose Syrup combines an enchanting aroma with delicate flavor for a taste that is rich and well-balanced.

Torani Rose Syrup is inspired by the beauty of delicate rose petals. This inviting flavor can be used in milk teas, cocktails, sparkling sodas and more.

### TORANI PRODUCT FACTS

**SUPERIOR PERFORMANCE**

Torani Rose Syrup, like all Torani syrups, blends perfectly and consistently with cold, hot and blended beverages.

**MARKET LEADERSHIP**

Torani is the #1 consumer brand\* of flavored syrups in America and we help you deliver the tastes your customers want in their drinks with our great tasting syrups.

**PREMIUM INGREDIENTS**

Made with pure cane sugar and natural flavors, Torani Rose Syrup captures the inviting floral flavor of rose. This flavor does not contain alcohol.

**PACK INFORMATION**

750 ml/25.4 oz. bottle.  
12/bottles/case. 40 lb./case.  
Glass Bottle UPC: 0-89036-311922  
Glass Case UPC: 10089036361924



\*IRI, December 2012



## REFRESHMENT

### BENGAL ROSE ICED TEA

3/4 oz. Torani Rose Syrup  
8 oz. Darjeeling tea, chilled  
Combine ingredients in a 16 oz. glass filled with ice. Stir gently.

### ROSE MILK TEA

1 oz. Torani Rose Syrup  
2 oz. evaporated milk  
8 oz. black tea, chilled  
Combine ingredients in a 16 oz. glass filled with ice. Stir gently.

### TEA ROSE

1/2 oz. Torani Rose Syrup  
1/4 oz. Torani Cane Sugar Sweetener  
1 tsp. matcha  
8 oz. milk, steamed  
Steam together ingredients, and pour into a 16 oz. hot cup. Stir well to combine. Garnish with a drizzle of honey or sprinkle with raw sugar crystals.

### ROSES ARE RED

1/4 oz. Torani Rose Syrup  
1/2 oz. Torani Pomegranate Syrup  
6 oz. sparkling cider (apple, pear or white grape)  
Add syrups to a champagne flute and fill with chilled sparkling cider. Garnish with pomegranate seeds or a sugared rose petal\*.

### ROSE GARDEN

3/4 oz. Torani Rose Syrup  
3-4 cucumber slices  
1/4 oz. fresh lime juice  
6 oz. tonic water  
Muddle cucumbers in a mixing tin. Add ice, Torani, lime juice, and half of the tonic water. Pour contents into a chilled highball glass, and fill with remaining tonic water. Garnish with a cucumber wheel.

## ADD TRUE ROMANCE TO YOUR DRINK MENU

### ROSES OF PASSION LASSI

1 oz. Torani Rose Syrup  
1/2 oz. Torani Passion Fruit Syrup  
2 oz. water, chilled  
12 oz. plain Greek yogurt  
Combine ingredients in a blender and blend until smooth. Pour into a highball glass and garnish with a candied rose petal\*.

### KISS FROM A ROSE

1/2 oz. Torani Rose Syrup  
1 1/2 oz. sweetened condensed milk  
1 lime, quartered  
5 oz. water  
Combine all ingredients in a blender for 20 seconds. Strain mixture into a highball glass filled with ice. Garnish with a stick of sugar cane.

### ROSEBUD

1/2 oz. Torani Rose Syrup  
1/4 oz. Torani Cane Sugar Sweetener  
1/2 oz. fresh lime juice  
1/4 oz. fresh red grapefruit juice  
Pinch dried rosemary  
4 oz. soda water  
1 sprig fresh rosemary for garnish, optional  
Combine first five ingredients in a cocktail shaker with ice. Shake well and strain into a martini glass. Fill with soda water and garnish with a fresh rosemary sprig.

### LA VIE EN ROSE

1/2 oz. Torani Rose Syrup  
1 oz. Torani Mango Real Fruit Smoothie Mix  
1 1/4 oz. fresh lime juice  
1 1/4 oz. fresh orange juice  
1 oz. soda water  
Combine all ingredients in a shaker with ice. Strain into a cocktail glass and garnish with an orange wheel.

### ROSE GARLAND

3/4 oz. Torani Rose Syrup  
2 oz. Torani Strawberry Real Fruit Smoothie Mix  
1 oz. pineapple juice  
5 oz. soda water  
Combine ingredients in a pint glass with ice and stir well. Garnish with a pineapple wedge.

## COCKTAILS

### ROSE COLORED GLASSES

1/4 oz. Torani Rose Syrup  
1/2 oz. Torani Cane Sugar Sweetener  
1 1/4 oz. sweet tea vodka  
1/4 oz. St. Germain® Elderflower liqueur  
1/2 oz. fresh lemon juice  
Combine ingredients in a shaker with ice and shake well. Strain into a highball glass and garnish with candied rose petals\*.

### CARDAMOM ROSE COCKTAIL

3/4 oz. Torani Rose Syrup  
1 1/2 oz. Hendrick's Gin  
1 oz. fresh grapefruit juice  
1/4 oz. fresh lemon juice  
2 dashes of celery bitters  
1 green cardamom pod  
1 1/2 oz. soda water  
Lightly muddle the cardamom pod with Torani in a mixing tin. Add gin, juices and bitters, and fill the tin with ice. Shake well and strain over fresh ice in a rocks glass, and top with soda water. Garnish with a grapefruit wedge.

### PETAL PUSHER

1/4 oz. Torani Rose Syrup  
1/2 oz. Torani Cane Sugar Sweetener  
1 oz. cranberry juice  
2 oz. fresh pink grapefruit juice  
1 1/2 oz. citrus vodka  
Combine ingredients in a Collins glass with ice and stir well. Garnish with rose petal\*.

### ROSEBERRY COSMO

1/4 oz. Torani Rose Syrup  
1/2 oz. triple sec  
2 oz. raspberry vodka  
1 oz. cranberry juice  
1/2 oz. fresh lime juice  
Combine ingredients in a shaker with ice and shake well. Strain into a martini glass and garnish with fresh raspberries or a lime wheel.

### ROSE ROYALE

1/4 oz. Torani Rose Syrup  
1 oz. Torani Strawberry Real Fruit Smoothie Mix  
6 oz. Brut Champagne  
Add Torani to a champagne flute and top with champagne. Garnish with a frozen strawberry.

### ROSE BELLINI

1/4 oz. Torani Rose Syrup  
1 oz. Torani Peach Real Fruit Smoothie Mix  
6 oz. Brut Prosecco  
Add Torani to a champagne flute and top with Prosecco.

\* Use roses designated as edible or organic for all recipes garnished with rose petals.

To start increasing your beverage sales, contact Torani today.

800.775.1925 • [www.torani.com/foodservice](http://www.torani.com/foodservice)

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