



TRUE  
INSPIRATION

BASIC SHAKEN  
MOCKTAIL  
RECIPE

TORANI  
SYRUP

ICE

MIXER

SHAKE WELL

## INTRODUCING NEW LAVENDER SYRUP

Lavender is known for its inviting floral fragrance and versatile flavor. Minty undertones anchor the distinctive aroma along with citrus and woody notes.

Torani Lavender Syrup is inspired by the beauty and aroma of fresh lavender. This highly flavorful ingredient works well with sparkling water, teas, lemonades and more to deliver a luxurious flavor experience.

### TORANI PRODUCT FACTS

#### SUPERIOR PERFORMANCE

Torani Lavender 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 Lavender Syrup perfectly captures the floral, soothing flavor of lavender. This flavor does not contain alcohol.

#### PACK INFORMATION

750 ml/25.4 oz. bottle.  
12/bottles/case. 40 lb./case.  
Glass Bottle UPC: 0-89036-311977  
Glass Case UPC: 10089036361979



\*IRI, December 2012



## HOT BEVERAGES

For all latte recipes, steam together Torani and milk. Add espresso to a 16 oz. glass and pour flavored milk over, topping with a layer of foam.

### LAVENDER HOT CHOCOLATE

1 oz. Torani Dark Chocolate Sauce  
1/2 oz. Torani Lavender Syrup  
8 oz. milk, steamed  
Garnish suggestion: whipped cream and dried lavender\*

### LAVENDER VANILLA LATTE

1/2 oz. Torani Lavender Syrup  
1/2 oz. Torani Vanilla Syrup  
8 oz. milk, steamed  
2 shots espresso  
Garnish suggestion: lavender sugar sprinkles

### LAVENDER WHITE MOCHA

1 oz. Torani White Chocolate Sauce  
1/2 oz. Torani Lavender Syrup  
8 oz. milk, steamed  
2 shots espresso  
Garnish suggestion: whipped cream and lavender sugar

### LAVENDER TEA TODDY

1/2 oz. Torani Lavender Syrup  
1/4 oz. Torani Cane Sugar Sweetener  
1/2 oz. fresh lemon juice  
8 oz. chamomile tea

# EXPLORE FLAVOR WITH LAVENDER

## REFRESHMENT

### LAVENDER VANILLA MILK TEA

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

### LAVENDER BLUE

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

### LADY LAVENDER

3/4 oz. Torani Lavender Syrup  
1/4 oz. Torani Pomegranate Syrup  
2 oz. fresh pink grapefruit juice  
4 oz. soda water  
Combine ingredients in a Collins glass with ice. Stir well. Garnish with a lavender sprig\*.

### LAVENDER LEMONADE

1 oz. Torani Lavender Syrup  
8 oz. lemonade  
Combine ingredients in a pint glass filled with ice. Stir and garnish with a lemon wheel.

### INFUSED SPA WATER

1/4 oz. Torani Lavender Syrup  
1 slice cucumber  
1 lime wheel  
6 mint leaves  
8 oz. purified water  
Combine ingredients in a cocktail shaker with ice. Shake well and pour into a pint glass.

### LAVENDER PEACH PRESS

1/2 oz. Torani Lavender Syrup  
2 oz. Torani Peach Real Fruit Smoothie Mix  
3 oz. soda water  
3 oz. lemon-lime soda  
Combine ingredients in a pint glass filled with ice. Stir to combine, and garnish with a lemon wheel.

## COCKTAILS

### LAVENDULA

1/2 oz. Torani Lavender Syrup  
1/2 oz. gin  
1/2 oz. limoncello  
1/2 oz. fresh lemon juice  
5 oz. Prosecco  
Combine Torani, gin and limoncello in a shaker with ice. Shake well and strain into a champagne flute. Top with Prosecco. Garnish with a lemon twist.

### LAVENDER COLLINS

1/2 oz. Torani Lavender Syrup  
1/2 oz. Torani Cane Sugar Sweetener  
1 oz. fresh lemon juice  
2 oz. gin  
Combine ingredients in a Collins glass with ice. Stir well. Garnish with a cherry and orange wedge.

### LAVENDER LEMON DROP

1/2 oz. Torani Lavender Syrup  
1/4 oz. Torani Cane Sugar Sweetener  
1 1/2 oz. fresh lemon juice  
2 oz. citrus vodka  
Rim a martini glass with sugar and set aside. Combine ingredients in a shaker with ice and strain into martini glass. Garnish with a lemon wheel.

### PURPLE HAZE

1/2 oz. Torani Lavender Syrup  
1/2 oz. Torani Blackberry Syrup  
1 oz. fresh lemon juice  
1 1/2 oz. vodka  
3 oz. soda water  
3 oz. lemon lime soda  
Combine ingredients in a pint glass with ice. Stir to combine and garnish with 2-3 blackberries.

### LAVENDER BELLINI

1/2 oz. Torani Lavender Syrup  
2 oz. Torani Peach Real Fruit Smoothie Mix  
5 oz. prosecco  
Combine ingredients in a champagne flute and stir gently. Garnish with a peach slice.

### LAVENDER MULE

1/2 lime, squeeze and drop  
1/2 oz. Torani Lavender Syrup  
1/4 oz. Torani Ginger Syrup  
2 oz. vodka  
6 oz. ginger beer  
Squeeze lime juice into a Collins glass and drop in remaining fruit. Fill cup three-quarters full with ice, then add Torani, vodka and ginger beer.

\* Use lavender designated as edible or organic for all recipes garnished using fresh or dried lavender.

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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