

## HAKANOA GINGER SYRUP - general uses

### Hot Ginger Toddy

- To make a delicious hot toddy put about 2 tbsp's in a cup and top up with hot water
- optional extra's; juice of 1/2 lemon, 1 tsp raw manuka honey, 1 tot of whisky or rum.

### Ginger Latte

- Put 1 1/2 tbsp's in a mug and top with steamed frothy milk. Or just plain hot milk. It's like drinking liquid ginger crunch, yum! And it's a perfect bedtime drink as it's completely caffeine-free and very soothing.

### Ginger & soda

- Put 30ml (2 tablespoons or about 1/2 cm in the bottom of a glass) of Hakanoa Ginger syrup into a glass. Top up with soda water. Add a slice of lemon or lime.

### Ginger & Apple

- Put 30ml (2 tablespoons or about 1/2 cm in the bottom of a glass) of Hakanoa Ginger syrup into a glass. Add green apple juice to halfway up. Top up with soda water.

### Ginger & Tonic

- Put 30ml (2 tablespoons or about 1/2 cm in the bottom of a glass) of Hakanoa Ginger syrup into a glass. Top up with tonic water. Add a slice of lemon or lime.

### Ginger Cider Punch

- Fill a tall glass with ice, add 1 tbsp Hakanoa Handmade Ginger Syrup, 1 tbsp fresh lime juice, and top up with good apple or pear cider. Stir all together with a whole cinnamon stick.

### as a topping, drizzle it on

- icecream
- pancakes
- steamed pudding
- yoghurt
- porridge

### to enhance your vegetables

2 tsp's on steamed or roasted carrots

1 tbsp on roasted kumaras

1 tsp Hakanoa ginger syrup and 1 tsp soy sauce on steamed greens

### Hakanoa Ginger Salad dressing

- 3 tbsp Ginger Syrup, 2 tbsp fresh lime juice, 1 tbsp sesame oil, 1/2 tsp salt. Taste for sweet/citrus/salt balance and adjust if necessary. Gorgeous on shredded cucumber or asian slaws

### as a marinade

- Mix 1 part syrup to 1 part soy sauce and 1 part rice wine - works with salmon, chicken, pork, and beef

### as a baking ingredient

- Toss 3 tbsp's with diced fruit before baking or putting under a crumble; rhubarb, feijoas, or pears are all particularly good. Don't add anything else to the fruit.
- Use 1 tbsp Hakanoa Ginger Syrup to replace 1 tsp dried ginger in ginger crunch, gingerbread and other classic ginger recipes.

### as a general cooking ingredient

- Use 1 tbsp in a stir-fry instead of using fresh ginger.
- When cooking authentic Thai at home, replace palm sugar and fresh ginger with Hakanoa Ginger Syrup.
- A dash in soups containing pumpkin or carrot or kumara is good
- Excellent with seafood when mixed with fresh lime juice and chilli .