



B'Lure
Natural Flower Extract
made from butterfly pea flowers



WILD HIBISCUS FLOWER CO.

B'Lure Butterfly Pea Flower Concentrated Liquid Extract
100% Natural. This bottle contains the liquid extract from more than 1,300 individual hand picked flowers.
Hand Made in Australia **1000ml / 34 oz NET**
Store in a cool dark place
Phone Sydney: +61(0)2 4577 8711
Phone USA: 1 800 499 8490
www.wildhibiscus.com

Wild Hibiscus Flower Company Pty Ltd
Unit 16/68 Industry Rd
McGraths Hill, NSW, Australia, 2765

Ingredients: Butterfly Pea Flowers (54%)
Clitoria ternatea, cane sugar, spring water

| NUTRITION INFORMATION | | |
|-----------------------|------------------------|-----------------------|
| | Ave Quantity per serve | Ave Quantity per 100g |
| | 250g (cal 71) | 1000g (cal 283) |
| Energy | 0.0g | 0.0g |
| Protein | 0.0g | 0.0g |
| Fat, total | 0.0g | 0.0g |
| saturated | 0.0g | 0.0g |
| Carbohydrate | 1.0g | 40.0g |
| sugars | 1.0g | 40.0g |
| Sodium | 0.0mg | 0.0mg |

REFRIGERATE ONCE OPEN

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Purple Rain G&T

2oz Gin

3/4oz Cucumber simple syrup*

4oz Tonic water

1/16oz (2 x 1/2 droppers) b'Lure butterfly pea flower extract

Fresh cucumber for garnish

Add cucumber slice to glass with ice

Shake gin and cucumber simple syrup over ice, strain into glass

Top with tonic water

Slowly add b'Lure from dropper in front of customer, stir for a little drama and fun

Pitcher

2 cups Gin

6oz Cucumber simple syrup*

5 cups tonic

1/4oz b'lure butterfly pea flower extract

Fresh sliced cucumber for pitcher garnish

Add ice and cucumber slices to pitcher

Pour gin and cucumber simple syrup over ice

Top with tonic water

Pour b'Lure slowly across top in front of customer at table and stir

* House made cucumber simple syrup 1:1 water to sugar + 1 inch diced section English Cucumber per cup of cucumber simple syrup. Heat until sugar dissolves while stirring, add cucumber bring to boil then put aside off heat to cool down. Leave cucumber in if desired for longer steeping or strain off before refrigerating.



Warm and Salty Butterfly

1.5oz Blanco Tequila
3/4oz Jalapeño Simple Syrup*
3/4oz Fresh Lime Juice
1/16oz (2 x ½ droppers) b'Lure for lighter lavender color or double for a deeper lavender color
Wild Hibiscus Flower Pyramid Salt for rim
1 x fresh jalapeno slice

Crumble Wild Hibiscus Flower Pyramid Salt between fingers for finer look (works well in grinder too) then use house made jalapeño syrup to rim glass
Shake all ingredients over ice and strain into glass
Add a jalapeno slice for garnish

5 Gallon Keg

5 liters Blanco Tequila
2 quarts house made jalapeno simple syrup*
2 quarts fresh lime juice
9 & ¾ oz of b'Lure butterfly pea flower extract for lighter lavender color
double for deeper lavender
10 quarts water

* House made jalapeño simple syrup 1:1 water to sugar + 1 deseeded sliced small jalapeno per cup (4 cups to a quart, 8 x deseeded jalapenos for keg recipe). Heat until sugar dissolves while stirring, add jalapeno/s and bring to boil, then put aside off heat to cool down. Strain off jalapeno/s before refrigerating, keep sugared jalapeno for other cocktail or desert garnish applications or use instead of fresh jalapeno slice on glass.



b'Lure Extract Additional Details and Ideas

Small b'Lure bottle with dropper is 3.4oz/100ml of pure natural extract per bottle
Large refill or volume jar is 33.8oz/1000ml per jar

1 x ½ dropper is 1ml approx

1 x ½ dropper in sparkling wine = 's 1000 servings

Purchase small dropper bottle 6/3.4oz per case, distribute between bar locations to use for training

Refill small bottles from large jar the "refill jar"

High volume locations , large jar is best option to save opening many smaller bottles of b'Lure case pack is 4/33.8oz/1L

1 gallon water + citrus with b'Lure extract color result guide

¼ oz b'Lure for lavender result

½ oz b'Lure for royal purple

1 oz b'Lure for true purple

Using dropper to make icecubes with as little as a few drops per cube depending on intended color light blue hue to dark blue

Large jar format saves time and manpower of brewing whole dry flowers

Dilute b'Lure from large with water for large batches to obtain desired blue color

Add citrus to batch for color change then pour into ice cube trays for different color ice cubes