



# Midnight Blue Syrup

You will certainly enjoy this syrup on cocktails or virgin drinks. The sky is the limit if you enjoy playing with butterfly pea flower infusions.

**SPICE SCIENCE:** The blue butterfly pea flower infusion changes colour with pH changes, e.g. by adding lemon juice, turning more and more purple as acidity increases.

## Ingredients:

1 cup water

3-4 TBL Thai Midnight Tea

1.5 cup white sugar

**Spices Used:** Thai Midnight Tea

**(1.5 cups) Servings**

**Cook Time: 20 minutes**

## Instructions:

1 - Bring water and Thai Midnight tea to a boil. Lower heat and simmer 15 minutes.

2 - Strain tea into a small saucepan. Add sugar and stir well until it dissolves.

3 - Cover and bring to a boil. Lower heat and simmer for 3-5 minutes until nice and thick.

4 - Stir and take off heat.

5 - Cool, bottle and refrigerate until needed.