



# Midnight Blue Syrup

## 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.



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.

Serves (1.5 cups)

Cook Time: 20 minutes

Spice Level 2

## Ingredients

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## Instructions

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Spices Used a:1:{i:0;s:4:"2833";}

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