

Proven recipes to to use the syrup

FIR ORIGINAL

For 1 glass of 250 ml, use about 25 ml of syrup (or to your own taste), diluted with sparkling water. Serve on ice cubes, garnished with a grapefruit rind and a washed fir twig.

FIR ROYALE

Put 100 ml of a nice dry, cooled prosecco or cava in a flute and add 15 ml of syrup. Stir lightly, add some ice and rub the rim of the glass with the zest of an orange for a little extra flavor and aroma. Decorate with a bay leaf.



TREEHUGGER

An exciting mocktail, so without alcohol! Use the fresh juice of a nice sour Granny Smith apple and cucumber. This can be done with a juicer or by grating the fruit and squeezing it very well through a sieve. Of course don't forget to catch the juice!



FOR 1 GLASS

Place a long slice of cucumber in a tumbler. Add 25 ml fir syrup, 30 ml bowl cucumber juice, 20 ml of granny smith juice and 15 ml lime juice. Add some shaved ice, shake well and pour into a nice glass. Garnish with a slice of granny smith and a spruce sprig.

TIP

The Treehugger can be enjoyed without compromise with an extra addition of 30 ml of vodka.



ITALIAN FIR-MERINGUE

Perfect to net a cake or (other) dessert anything more spectacular to do with nice, frothy tufts.

VOOR ONGEVEER 6 PORTIES

- 3 ewiwitten
- snuf zout
- 155 gram suiker
- 100 ml sparsiroop

Beat the egg whites with a pinch of salt until stiff and 30 grams of the sugar.

Add 100 ml fir syrup with the remaining 125 grams of sugar in a pan with a thick bottom. Heat the syrup to 118 °C.

Slowly pour the hot syrup into the egg whites, while whisking. Beat until the foam is lukewarm.

Put the foam in a piping bag and make nice swirls on the cake or dessert you want to decorate. Use a (paint) burner to lightly toast the foam, or put the meringue very briefly under a hot grill.



FIR COUGH SYRUP

An old-fashioned but effective remedy!

In May or June, pick the bright green young buds of the fir. Put a layer of cane sugar in a boiled glass jar and put a layer of spruce tops on top. Keep alternating layers of sugar and pine tops until the jar is full. Finish with a layer of sugar. Put the pot in a dark place.

After 3 months the sugar has dissolved into a dark syrup.

Take three times a day 1 teaspoon for persistent cough. Keep the cough syrup tightly closed and in a dark place.

