CULINARY HERBS



Lavender is a versatile herb that can be used in both sweet and savory dishes. It is often paired with dairy products due to it's distinctive floral sweetness. Lavender is among the herbes de Provence blend that includes marjoram, rosemary, oregano, thyme and fennel seeds. Finely grind or mince fresh lavender into simple butter cookies, pound cake or infuse cream for a lovely whipped cream topping. Infusing a simple syrup for use in ice tea is also a good use of this fragrant herb. Also lovely as a garnish on a plate or tucked into a glass of lemonade.



www.eurekaspecialties.com sales@eurekaspecialties.com