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A SYRUP WITH A DIFFERENCE!

Produced from saffron farmed by artisans, Syrup of Saffron from Quercy in France, is distilled at the renowned Louis Castling distillery in Souillac.

Sirop au Safran du Quercy can be used to prepare the traditional drink of Kir with dry white wine or champagne. It can also be used to marinate meat, including duck, lamb, pork and chicken. It can also be used on fish when barbequing and it is also widely used by the French with goat's cheese such as Rocamadour.

Other uses include serving with crepes & waffles, with poached pear, ice cream or a brulee and, it is sometimes used as a replacement to maple syrup.

A truly unique product with a variety of end uses!

Sold in 250ml bottles in case sizes of 3's for £4.55 per unit. Sirop au Safran du Quercy is available exclusively in the United Kingdom from International Food. Order online or find out more about this wonderful product at www.internationalfood.co.uk or call us to order on 020 8688 1018.

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