

SERVING SUGGESTIONS



Woodford & Warner Ltd manufactures exotic non alcoholic Hibiscus cordials, drinks, unique sorbets and Hibiscus jelly.

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Our Hibiscus range is freshly manufactured using our traditional recipe from Trinidad while our Hibiscus & Ginger range was inspired by our Jamaican family members. In 2019 we introduced the Hibiscus & Citrus cordial.

All the products are made from the Hibiscus Sabdariffa flower and subtly spiced with cinnamon and cloves. Fresh ginger is used to enhance the base recipe and create the spiced-up Hibiscus & Ginger cordial. Fresh orange, lemon and lime transform the Hibiscus & Citrus cordial to a floral and fruity flavour.

Our Hibiscus cordials are incredibly versatile. They can be diluted to taste, served hot or cold, still or sparkling, with or without alcohol and they appeal to all ages. They have been enjoyed as a family drink for many generations across the world however their aromatic nature lend themselves wonderfully as a mixer and a base for tropical mocktails and cocktails.

Historically, they are the Christmas drinks of the Caribbean as this was when the flower comes into season and the calyx (collection of sepals) are harvested and sold on the roadside or at the market. The drinks provide expectant or nursing mums, the young and old, a true taste of Christmas and allow adults a grown up drink by combining it with alcohol.

Nowadays, it is no longer confined to being a festive treat. The flower is dried and exported all year round. Coupled to its numerous health benefits, Hibiscus is being used increasingly in food and drink.

WE WOULD LIKE TO SHARE A FEW OF OUR FAVOURITES WITH YOU

Hibiscus drinks

Dilute cordial: chilled water in a ratio of 1:2, stir it thoroughly, mix large quantities in a clear jug, keep it in the refrigerator

Hibiscus as a mixer

The above drink can be used as a mixer to combine with Rum, Gin, Vodka or any other spirit for a 'long drink'

Sparkling Hibiscus Drink

Mix 125ml of Cordial with 200ml of chilled sparkling water or tonic water and stir, add a fresh wedge of lime, lemon or orange, add ice and serve

Hibiscus Water

This drink is very popular with sport enthusiasts!

Mix 250ml of cordial with 750ml of chilled mineral water and stir it thoroughly, pour into your water bottle and keep it refrigerated. If taking it as a thirst quencher after exercise, we suggest you freeze it before your workout



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Mulled Wine

Ingredients

- 1 Bottle of Hibiscus cordial (500ml)
- 1 Bottle of good quality red wine
- 1 Lemon, peeled and segmented
- 1 Orange, peeled and segmented
- 1 Star Anise
- 12 Grates of a fresh nutmeg

Method

Pour 1 bottle of Hibiscus cordial into a pan with a lid.
Gently heat the cordial with the following for 10 minutes:

- 1 Lemon, peeled and segmented
- 1 Orange, peeled and segmented
- 1 Star Anise
- 12 Grates of a fresh nutmeg

After 10 minutes, reduce the temperature,
add the red wine and cover the pan
Allow the mixture to warm through with the wine for 5
minutes. Do not boil as the alcohol will evaporate

Serve in a clear glass mug

You can prepare this in advance. Make the mulled mixture and
allow it to cool. Add your red wine and store in an airtight container
overnight. When you are ready to serve, warm it gently to the
temperature required.

Poached Fruit

Pour a bottle of Hibiscus or Hibiscus & Ginger
cordial into a saucepan, add your desired fruit, cover it and poach
it gently for 10 minutes, turn the fruit at intervals to coat all
sides, remove it from the saucepan and cool before serving
Keep the fruity liquor to make delicious mocktails and cocktails

Woodford & Warner Winter Warmer of Hibiscus and Citrus

Rich in Vitamin C and a wonderful throat soother!

Heat 1 bottle of Hibiscus cordial (500ml) gently
with the following in a saucepan with a lid:

- 1 Orange, peeled and segmented
- 1 Lemon, peeled and segmented
- 1 Star Anise
- 12 Grates of a fresh nutmeg
- 125ml of Water

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Hibiscus Bellini

Pour some Prosecco into a champagne flute, add 10ml of Hibiscus cordial to the Prosecco in the flute then slowly top up the flute with your Prosecco

Hibiscus Margarita

Salt Rim:

Mix 1 teaspoon of salt and 1 teaspoon of caster sugar on a plate, squeeze some lime juice onto another plate, dip your glass into the lime juice then into the salt mix

Cocktail Mix:

Pour all the following in a cocktail shaker: 60ml Tequila, 30ml Cointreau, 60ml Hibiscus cordial, 30ml fresh lime juice, add ice and shake vigorously, strain immediately into your glass and serve

Hibiscus Daiquiri

Pour all the following in a cocktail shaker: 60ml Rum, 30ml Hibiscus cordial, 30ml fresh lime juice, add ice and shake vigorously, strain immediately into your glass and serve

Hibiscus & Ginger Daiquiri

Pour all of the following in a cocktail shaker: 60ml Rum, 30ml Hibiscus, Ginger cordial, 30ml fresh lime juice, add ice and shake vigorously, strain immediately into your glass and serve

Hibiscus Caipirinha

8 lime wedges, 2 teaspoons of demerara sugar, 30ml Hibiscus cordial, 90ml Cahaca, Muddle the lime and sugar together in a cocktail shaker, add the rum and cordial and shake vigorously. Pour into a rocks glass and garnish with a wedge of lime. For a spicier drink, use the Hibiscus & Ginger cordial

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For further information or any enquiries
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For details of all our products, events and stockists
please visit us at www.woodfordandwarner.com

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