

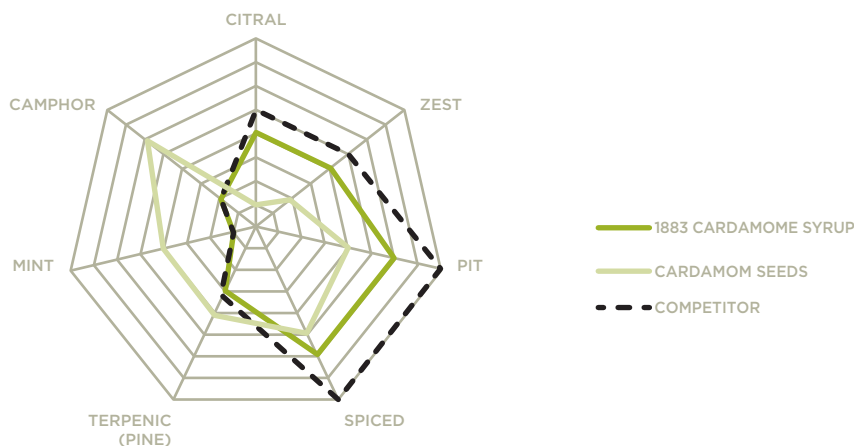
NEW

# THE SPICED FRESHNESS OF CARDAMOM

The light yet deep color of 1883 Cardamom syrup already displays the ambivalence of a complex, majestic sensorial experience. In one whiff, its fragrance offers all of the flavors to enjoy on the palate one by one on a complete sophisticated taste journey that tempers the power of cardamom with a fresh spiced duality offering a harmony and roundness never experienced before.

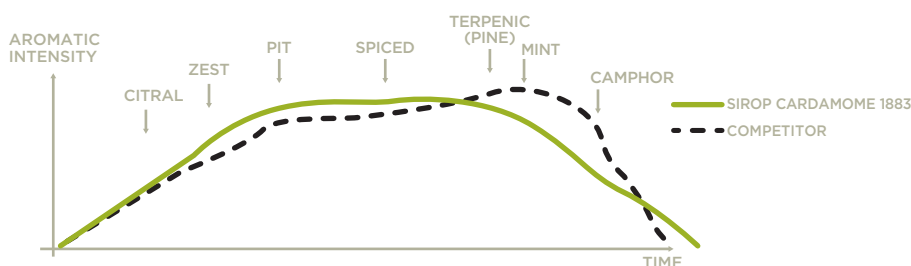
## AUTHENTIC

All of the characteristic notes of cardamom seeds are revealed in this 1883 syrup. It captures the lightness and freshness of citral and lavender notes as well as the depth and body of pine and camphor notes.



## PURE AND INTENSE

The lively top note in 1883 Cardamom evolves and changes into a unique sensation of freshness and spices that prolongs into a more delicate finish of balsamic notes.



The powerful spiced notes in this 1883 syrup transform hot drinks like coffee or infusions into an intense aromatic adventure, while its zesty and floral notes delicately enhance wine and beers with distinctive accents. The duality of these exquisite flavors is the perfect addition to fruit juices, smoothies or a cocktail of refined ardor.



**Smoothies,  
Fruit juices**



**Sodas**



**Beers**



**Cocktails**



**Wine**



**Hot drinks**

1883, **ENDLESS** CREATIONS



## CARDAMOM ICED TEA

A flavored and refreshing iced tea.

Long cold  
non alcoholic  
Tumbler

### INGREDIENTS

**2cl - 1883 Cardamom Syrup**

- 1cl lime juice
- 14cl cold Earl Grey
- 6 lemon balm leaves

### PREPARATION

Put lemon balm leaves down a Tumbler. Fill of ice. Pour all the ingredients. Stir. Garnish with a lemon balm sprig, lime and cardamom seeds.



## CARDAMOM SPICED TEA

A milky tea with sweet spices flavours from India to Middle East.

Long hot  
non alcoholic  
Cup

### INGREDIENTS

**1,5cl - 1883 Cardamom Syrup**

- 0,5cl 1883 Vanilla Syrup
- 6cl skimmed milk
- 10cl black tea
- 1 pinch of 4 spices mix

### PREPARATION

Infuse tea in hot water, then pour all the ingredients in a tea pot. Let infuse. Stir and serve.



## CARDAMOM LASSI

The famous Indian drink in a fresh twist.

Long cold  
non alcoholic  
Cup

### INGREDIENTS

**2cl - 1883 Cardamome Syrup**

- 100g yoghurt
- 6cl whole milk
- 1/2 pittaya (dragon fruit)
- 0,5cl orange blossom water

### PREPARATION

Pour all the ingredients in a bowl and mix with an electric mixer. Pour in cup. Garnish with orange, cardamom seeds and dragon fruit.