

JANUARY 30

CHANTAL
Est. 1971
CRAFTED KITCHENWARE



Petal Rouge

HIBISCUS AND ROSE PETAL TEA

Bold florals with a romantic edge.

INGREDIENTS:

- 1 tsp dried hibiscus petals
- 1 tsp dried rose petals
- 1 cup (240 ml) boiling water
- Optional: 1–2 tsp honey or rose syrup (to taste)

INSTRUCTIONS:

Steep hibiscus and rose petals in boiling water for 5–7 minutes. Strain and sweeten if desired. Serve warm or chilled.

PAIR WITH:

Rose-flavored macarons for a fragrant, chewy treat —or— hibiscus fruit bars for a tangy, jewel-toned bite.