

Romantic Rosella Champagne Cocktail For Valentine's Day

Submitted by: food&drink towers

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Impress your loved one with a Champagne Cocktail bursting with flavour, romance and a beautiful Wild Hibiscus Rosella Flower

Box of chocolates: check.

Delicious three-course meal: check.

Romantic comedy on DVD: check.

Rosella Flower Champagne Cocktail...Porter Foods can help!

We've all been there and got the t-shirt when it comes to Valentine's Day preparations, so it's about time for a break from the norm by making a Heavenly Hibiscus Champagne Cocktail if you want to impress on February 14th.

Wild Hibiscus Rosella Flowers are now available from Porter Foods (www.porter-foods.co.uk) to add elegance, decadence and romance to your private party for two.

Made with natural, handpicked, Australian Hibiscus Flowers, cane sugar and water, the premium Rosella flowers also make the perfect gift for your Valentine, especially if you wrap a jar up with a bottle of bubbly!

The Wild Hibiscus Rosella Flowers, available exclusively online from gourmet food specialist Porter Foods (<http://www.porterfoods.co.uk/>), are sold in ambient jars of 11 (£6.45) or 50 (£22.75). A stronger flavour and deeper colour can be achieved glass by adding a dash of the crimson syrup to the wine to create a totally unique cocktail.

Michael Patton, chairman of Porter Foods, said: "The Heavenly Hibiscus Champagne Cocktail will make Valentine's a night to remember, without breaking the bank, as a pre-dinner drink or served alongside a home-cooked meal for two".

Heavenly Hibiscus Champagne Cocktail

Ingredients:

1 bottle of chilled sparkling wine or Champagne.

One Rosella Flower from a jar of Wild Hibiscus Rosella Flowers from Porter Foods with some syrup to taste.

Method:

Drop a single Rosella flower into a flute of Champagne or sparkling wine to add further fizz and colour to the drink. The striking flower gradually opens in the glass to add a touch of class to any drink. As bubbles stream from the flower the Champagne cascades from a light pink at the top to a deep purple colour at the base of the glass, adding an impressive visual impact to any event. Once the wine is finished, you can enjoy the flower, which has a refreshing raspberry and rhubarb taste.

-Ends-

Notes to Editors

Small jars of Wild Hibiscus Rosella Flowers are available from Porter Foods for Valentine's Day competition prizes. Please contact Helen Lewis (helen@foodanddrinktowers.co.uk) to organise.

If you would like to include other Wild Hibiscus Rosella Flower cocktail recipes in your publication please contact Helen Lewis at helen@foodanddrinktowers.co.uk / +44 (0) 2087711212. We can provide bespoke recipes and exclusives for Valentine's Day and other parties/celebrations such as the following:

Porter Foods' Tropical Wild Hibiscus Rosella Flower Punch

Serves six

Pour the following ingredients into a large punch bowl that has been in the freezer for an hour or so, serve chilled and enjoy:

400ml of chilled cranberry juice (not concentrated)

400ml of chilled orange juice (not concentrated)

200ml of chilled apple juice (not concentrated)

Juice of two lemons

1 bottle of chilled sparkling wine or Champagne

One jar of 11 Wild Hibiscus Rosella Flowers from Porter Foods with some syrup to taste

Wild Hibiscus Rosella Flowers are now available for purchase online at www.porterfoods.co.uk or by calling 01279 501 711.

Samples and photography are available from Porter Food's media representative, Helen Lewis, at helen@foodanddrinktowers.co.uk / +44 (0) 2087711212. Helen can also arrange media interviews with Michael Patton, chairman at Porter Foods, and supply media information including press pack and previous press releases relating to other products in the Porter Foods range upon request.

Hibiscus Fact File

1. There are more than 220 species of Hibiscus.
2. The flowers are trumpet-shaped with five or more petals. They can be white, red, pink, purple or yellow.
3. One type of Hibiscus is used to make paper.
4. In the Caribbean, Middle East and Mexico Hibiscus sabdariffa is used regularly in cooking, particularly popular are Hibiscus jams and teas.
5. The most prevalent Hibiscus is grown in tropical and subtropical regions and is known as the Chinese hibiscus.
6. Hibiscus flowers are also known as Rosemallow.

General enquiries and sales enquiries:

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