



Flavored Gomme Syrup

A must for your home bar! Gum arabic elevates rich simple syrup to new, silky smooth heights. Customize with your favorite LorAnn flavors to compliment your favorite cocktails and mocktails.

Ingredients

4 Tbsp [LorAnn's gum arabic](#)

¼ cup near boiling water

1 cup granulated sugar

½ cup water

Your favorite [LorAnn flavor](#), see suggested usage below

Instructions

1. Sprinkle gum arabic into hot water. Mix to combine and let sit for several hours.
2. Once gum is fully hydrated, create a rich syrup by dissolving 1 cup sugar into ½ cup water. Over medium heat, bring to boil for 5 minutes, stirring frequently.
3. Reduce heat to low and add hydrated gum arabic, stirring until fully incorporated.
4. Remove from heat and let stand for 5 minutes.
5. Scoop off foamy layer from surface.
6. Once the syrup is cool, stir in LorAnn flavor of choice (see suggested usage below)
7. Store in properly sanitized glass container.

Suggested Usage for Flavoring Gomme Syrup

Super Strength Flavors: ¼ – ½ Tbs

Compounded Naturals: ½ – 1 Tbs

Bakery Emulsions: 1 – 1 ½ Tbs

Premium Vanillas: 1 – 1 ½ Tbs

Flavor Fountain: 1 – 1 ½ Tbs

Please note, Flavor Fountain flavors will add significant color to your syrup.