FALL INSPIRED SPICED VANILLA SYRUP By Desnudo Coffee

Multiplier	3	Base water (g)	150

Ingredient	Base batch	Base batch x3	Units
Water	150	450	g
White sugar	120	360	g
Brown sugar	75	225	g
Vanilla bean	0.5	1.5	bean
Vanilla extract	5	15	g
Cinnamon stick	2.4	7.2	g
Green cardamom	0.9	2.7	g
Coriander seeds	0.6	1.8	g
Dried orange peel	0.8	2.4	g
Whole cloves	0.1	0.3	g
Salt	0.3	0.9	g

METHOD

1. Heat water to 75–80°C (167–176°F).

2. Add both sugars and salt, stir until dissolved. (Brown sugar will add warmth and caramel notes)

3. Lightly crush cardamom and coriander seeds to extract most of the flavor
4. Turn off heat. Add vanilla bean, cinnamon, cardamom, coriander, dried orange peel and cloves (Any spice you want to add its ok! Just experiment)

5. Cover and hold near 70°C (158°F) for 20 minutes. Taste after 15 minutes

6. Strain. Stir in vanilla extract after the syrup cools below 50°C (122°F)

7. Bottle in sanitized containers and refrigerate