AROMA ONE

We chop, you cook.

32 easy recipes with organic herb & spice pastes in a tube









Savory and sweet ideas, ready in minutes.
No peeling, no chopping: just squeeze.

aroma-one.com/us

Contents

SAVORY

Herbes de Provence chicken wraps 3
Spicy harissa salsa 4
Chicken, cherry tomato and basil salad 5
Shrimp and ginger pizza 6
Beef, mozzarella and basil burger 7
Eggplant and tuna pasta bake with Herbes de Provence 8
White fish fillets with Herbes de Provence 9
Shrimp, avocado, pistachio and dill salad 10
Cilantro veggie fritters 11
Garlic and ginger turkey skewers 12
Garlic steak 13
Mushroom and parsley omelet 14
Cilantro kefta meatballs 15
Salmon with ginger-lime sauce 16
Lime and ginger marinated shrimp 17
Tagliatelle with homemade pesto 18
Basil beef stir-fry 19
Cilantro guacamole 20
Duck fat potatoes with Herbes de Provence 21
Mussels with garlic-parsley butter 22
Garlic pan con tomate 23
Sea bream ceviche with garlic, ginger and cilantro 24
Lemongrass coconut shrimp 25
Sweet potato and turmeric soup 26
Veggie couscous with cilantro and lemon 27
Crispy garlic potatoes 28
Honey and ginger glazed salmon 29
Ginger stir-fried noodles 30
Ricotta, tomato and basil toasts 31

SWEET

Homemade basil lemonade 32
Ginger and lemon poached pears 33
Soft ginger cookies 34



Herbes de Provence chicken wraps

Savory · 25 min · 4 servings · Tube: Herbes de Provence

Tortillas filled with herby chicken and crunchy lettuce: a lunch you can take anywhere.

INGREDIENTS

- 4 tortillas
- 14 oz chicken breast
- 1 onion
- 1 head of lettuce
- 1 tbsp Aroma One Herbes de Provence purée
- Olive oil, salt

METHOD

1. Finely chop the onion and soften it in a pan with a little olive oil.
2. Wash and dry the lettuce leaves.
3. Dice the chicken and brown it in an oiled pan. Add the herb purée, onion and salt, and stir well.
4. Fill the tortillas with lettuce and chicken, then roll them up tightly.

Tip: Add a spoonful of Greek yogurt or some diced tomato before rolling.



Spicy harissa salsa

Savory · 5 min · 4 servings · Tube: Harissa

A fresh tomato salsa with a harissa kick, ready in five minutes for snacking.

INGREDIENTS

- 6 tomatoes
- 1 onion
- 1 lemon
- 2 tsp Aroma One harissa chili paste
- Salt

METHOD

1. Chop the onion and juice the lemon. In a bowl, crush the tomatoes, then add the onion, salt and lemon juice.
2. Add the harissa and mix.

Tip: Perfect with tortilla chips. Start with 1 tsp of harissa and adjust to your taste for heat.



Chicken, cherry tomato and basil salad

Savory · 20 min · 4 servings · Tube: Basil

A meal-size salad: seared chicken, cherry tomatoes and mozzarella, tied together with a spoonful of basil purée.

INGREDIENTS

- 10 oz chicken breast
- 1 head of lettuce
- 7 oz cherry tomatoes
- 3.5 oz mozzarella
- 1 tbsp Aroma One basil purée
- Olive oil, salt, pepper

METHOD

1. Dice the chicken and sear it in a hot pan until cooked through.
2. Meanwhile, halve the cherry tomatoes, wash and dry the lettuce and dice the mozzarella. Combine in a salad bowl.
3. Add the chicken, then the basil purée, and toss.

Tip: Whisk the basil purée with 2 tbsp olive oil and a squeeze of lemon: instant dressing.



Shrimp and ginger pizza

Savory · 40 min + 1 h rising · 4 servings · Tube: Ginger

An original white pizza: ginger purée replaces the tomato sauce under the shrimp and Parmesan.

INGREDIENTS

- 2 cups all-purpose flour
- 1/2 cup water
- 1 packet active dry yeast
- 12 raw shrimp
- 2 cups grated Parmesan
- 1 tbsp Aroma One ginger purée
- Oil, salt

METHOD

1. Mix the flour, yeast and salt with the water into a soft dough. Cover and let rise for 1 hour. Preheat the oven to 400-425°F.
2. Meanwhile, sear the shrimp in a hot oiled pan until pink, then peel them.
3. Roll out the dough and spread it with ginger purée using a spoon or brush.
4. Top with the shrimp and Parmesan. Bake for 20 minutes.

Tip: Loosen the ginger purée with a spoonful of cream so it spreads easily, and add a few basil leaves when it comes out of the oven.



Beef, mozzarella and basil burger

Savory · 20 min · 4 servings · Tube: Basil, Garlic

An Italian-style burger: basil purée on the bun, melting mozzarella and a touch of garlic to finish.

INGREDIENTS

- 4 burger buns
- 1 1/3 lb ground beef
- 4 tsp Aroma One basil purée
- 1 to 2 tsp Aroma One garlic purée
- 2 tomatoes
- 1 ball of mozzarella
- 1 head of lettuce
- 1 onion
- Oil, salt, pepper

METHOD

1. Split the buns and toast them for a few minutes.
2. In a hot oiled pan, sear the beef with the chopped onion.
3. Spread basil purée on each half of the bun.
4. Top with the beef and onion, then sliced tomato, mozzarella and lettuce. Add a touch of garlic purée and close.

Tip: Put the mozzarella on the meat while it is still in the pan, covered, for 30 seconds: it will be just melted.



Eggplant and tuna pasta bake with Herbes de Provence

Savory · 50 min · 4 servings · Tube: Herbes de Provence, Garlic

A family pasta bake with Southern French flavors: eggplant, tuna and a tomato sauce scented with garlic and Herbes de Provence.

INGREDIENTS

- 14 oz pasta
- 2 eggplants
- 1 can of tuna
- Tomato sauce
- 2 cups grated Parmesan
- 1 tbsp Aroma One garlic purée
- 1 tbsp Aroma One Herbes de Provence purée
- Olive oil, salt

METHOD

1. Cook the pasta for 7 to 8 minutes in a large pot of salted water, then drain. Dice the eggplants and cook them in a pan with oil.
2. In a large bowl, mix the garlic and herb purées with the tomato sauce and the drained tuna.
3. Add the cooked eggplant, then the pasta, and pour into a baking dish.
4. Sprinkle with Parmesan and bake for 20 minutes.

Tip: Bake at 400°F and finish under the broiler for 2 minutes for a golden top.



White fish fillets with Herbes de Provence

Savory · 10 min · 4 servings · Tube: Herbes de Provence

White fish poached in five minutes, simply finished with Herbes de Provence purée and lemon.

INGREDIENTS

- 4 white fish fillets (hake or cod)
- 1 tbsp Aroma One Herbes de Provence purée
- 1 lemon
- 1 head of lettuce (or rice)
- Salt

METHOD

1. Cook the fillets for 5 minutes in barely simmering water.
2. Drain, season with salt and top with the herb purée.
3. Serve with rice or salad and a slice of lemon.

Tip: For an oven version, brush the fillets with herb purée and a drizzle of olive oil: 12 minutes at 400°F.



Shrimp, avocado, pistachio and dill salad

Savory · 15 min + 2 h chilling · 4 servings · Tube: Dill, Ginger

A fresh salad where dill and ginger replace the dressing: grapefruit, shrimp, avocado and pistachios.

INGREDIENTS

- 14 oz cooked shrimp
- 1 avocado
- 1 head of lettuce
- 2 tomatoes
- 1 grapefruit
- 1 bag of shelled pistachios
- 1 tsp Aroma One dill purée
- 1 tsp Aroma One ginger purée

METHOD

1. Wash and dry the lettuce. Peel the grapefruit and cut it into small pieces.
2. Peel the shrimp and slice the tomatoes.
3. Mix the grapefruit, shrimp, pistachios and tomatoes. Chill for 2 hours.
4. Dice the avocado, add it with the dill and ginger purées, toss and serve on the lettuce.

Tip: Whisk the purées into a drizzle of olive oil and a little grapefruit juice to spread them evenly.



Cilantro veggie fritters

Savory · 20 min · 4 servings · Tube: Cilantro

Thick little fritters with vegetables and Parmesan, scented with cilantro and served with a dollop of yogurt.

INGREDIENTS

- 1 1/4 cups all-purpose flour
- 2 eggs
- 2 tsp baking powder
- 1/2 cup cream
- 1/2 cup milk
- 7 oz grated vegetables (zucchini, carrot...)
- 2 cups grated Parmesan
- 1 tbsp Aroma One cilantro purée
- Oil, salt

METHOD

1. Mix the flour, salt and baking powder in a bowl. In another bowl, beat the eggs with the milk and cream, then whisk into the flour to avoid lumps.
2. Add the vegetables, cilantro purée and Parmesan.
3. Heat a little oil in a pan, drop in rounds of batter and cook for about 3 minutes per side. Serve hot.

Tip: Squeeze the grated vegetables in a clean towel for crispier fritters.



Garlic and ginger turkey skewers

Savory · 20 min + 30 min marinating · 4 servings · Tube: Garlic, Ginger

Skewers for the grill or griddle, marinated in garlic and ginger with nothing to peel.

INGREDIENTS

- 14 oz turkey breast
- 1 tbsp Aroma One garlic purée
- 1 tbsp Aroma One ginger purée
- Juice of 1 lemon
- Salt, pepper

METHOD

1. Cut the turkey into cubes and thread onto skewers.
2. Mix the garlic and ginger purées with the lemon juice, salt and pepper.
3. Coat the skewers with the marinade, cover and refrigerate for at least 30 minutes.
4. Grill for at least 10 minutes, turning often.

Tip: Serve with crunchy lettuce and cherry tomatoes.



Garlic steak

Savory · 15 min · 4 servings · Tube: Garlic

The simplest way to dress up a good steak: a spoonful of garlic purée at the end of cooking.

INGREDIENTS

- 4 steaks
- 4 tsp Aroma One garlic purée
- Olive oil
- Salt, pepper

METHOD

1. Sear the steaks over high heat with a drizzle of olive oil. Season and set aside.
2. Spread a teaspoon of garlic purée on each steak and return to the pan for a moment to warm the garlic.

Tip: Mix the garlic purée with a pat of butter and a little parsley purée for an instant steak butter.



Mushroom and parsley omelet

Savory · 10 min · 4 servings · Tube: Parsley

A weeknight omelet with parsley purée beaten right into the eggs.

INGREDIENTS

- 8 eggs
- 14 oz fresh mushrooms
- 2 tbsp Aroma One parsley purée
- Oil, salt, pepper

METHOD

1. Clean and slice the mushrooms, then sauté them in an oiled pan.
2. Beat the eggs with the parsley purée, season and pour into the pan.
3. Cook for a few minutes, stirring: soft or set, as you like it.

Tip: Add a dab of garlic purée with the mushrooms for a woodland twist.



Cilantro kefta meatballs

Savory · 20 min · 4 servings · Tube: Cilantro

Meatballs scented with cilantro, browned in butter in ten minutes.

INGREDIENTS

- 14 oz ground meat
- 2 tbsp Aroma One cilantro purée
- 1 onion
- 1 clove of garlic
- 1 egg
- 2 tsp butter
- Spices of your choice (cumin, paprika), salt, pepper

METHOD

1. Finely chop the onion and garlic. Mix with the meat, cilantro purée, egg and spices. Season.
2. Shape into meatballs.
3. Brown them for 10 minutes in foaming butter.

Tip: Serve with a lemon-yogurt sauce and a tomato salad.



Salmon with ginger-lime sauce

Savory · 20 min · 4 servings · Tube: Ginger

Steamed salmon topped with a creamy ginger and lime sauce that comes together in two minutes.

INGREDIENTS

- 4 salmon fillets
- 1 tsp Aroma One ginger purée
- 1 lime
- 2 tbsp crème fraîche or heavy cream
- Salt

METHOD

1. Warm the lime juice with the ginger purée, add the cream and keep over very low heat.
2. Steam the salmon for 5 minutes.
3. Plate, season with salt, spoon over the sauce and sprinkle with lime zest.

Tip: Serve with basmati rice or fresh tagliatelle.



Lime and ginger marinated shrimp

Savory · 20 min + 1 h marinating · 4 servings · Tube: Ginger

Shrimp marinated in ginger and lime, seared for a few minutes in a pan or on the griddle.

INGREDIENTS

- 24 raw shrimp
- 1 tbsp Aroma One ginger purée
- 1 lime
- 3 cloves of garlic
- 2 tbsp soy sauce
- 1/3 cup olive oil
- 2 tbsp chopped fresh cilantro
- Salt, pepper

METHOD

1. Crush the garlic; zest and juice the lime.
2. Mix the garlic, lime, ginger purée, soy sauce, oil and cilantro. Season with pepper, and salt if needed.
3. Peel the shrimp, toss with the marinade, cover and refrigerate for 1 hour.
4. Sear the shrimp in a very hot pan for a few minutes per side, basting with a little marinade.

Tip: Thread them on skewers for a griddle appetizer.



Tagliatelle with homemade pesto

Savory · 25 min · 4 servings · Tube: Basil

Homemade pesto with no bunch of basil to pick: the basil purée blends straight in with pine nuts and Parmesan.

INGREDIENTS

- 1 lb fresh tagliatelle
- 2 tbsp Aroma One basil purée
- 4 tbsp pine nuts
- 2 cloves of garlic
- 1/2 cup grated Parmesan
- 2/3 cup olive oil
- Salt, pepper

METHOD

1. Toast the pine nuts in a dry pan, then tip them into a blender.
2. Add the peeled garlic and the basil purée and blend. Add the Parmesan and olive oil, season and blend until smooth.
3. Cook the tagliatelle al dente in a large pot of salted water.
4. Drain, add the pesto and toss.

Tip: Save a small ladle of pasta water to loosen the pesto when you toss.



Basil beef stir-fry

Savory · 45 min · 4 servings · Tube: Basil, Garlic

A Thai-inspired stir-fry: the beef marinates in basil, garlic and fish sauce before a quick turn in the wok.

INGREDIENTS

- 1 1/3 lb sirloin (or another tender cut)
- 2 tbsp Aroma One basil purée
- 1 tbsp Aroma One garlic purée
- 4 tbsp fish sauce
- 2 tsp brown sugar
- Juice of 1/2 lemon
- Oil, salt, pepper

METHOD

1. Slice the beef into thin strips.
2. Mix the fish sauce, basil and garlic purées and sugar. Add the beef and marinate for about 30 minutes.
3. Heat a little oil in a wok and sear the beef for 3 to 5 minutes.
4. Season with lemon juice, salt and pepper.

Tip: Serve with jasmine rice and a few strips of stir-fried bell pepper.



Cilantro guacamole

Savory · 10 min · 4 servings · Tube: Cilantro

A one-minute guacamole: the cilantro purée brings fresh herb flavor without picking a single leaf.

INGREDIENTS

- 2 ripe avocados
- 1 tbsp Aroma One cilantro purée
- 1 onion
- 1 lemon or lime
- Salt, pepper

METHOD

1. Finely chop the onion and juice the lemon.
2. Mash the avocados with a fork, then add the onion, salt and lemon juice.
3. Stir in the cilantro purée.

Tip: Perfect with tortilla chips. Keep the pit in the bowl until serving to slow browning.



Duck fat potatoes with Herbes de Provence

Savory · 40 min · 4 servings · Tube: Herbes de Provence

Baby potatoes browned in duck fat, scented halfway through with Herbes de Provence purée.

INGREDIENTS

- 1 1/3 lb baby potatoes
- 1 tbsp Aroma One Herbes de Provence purée
- 2 tbsp duck fat
- 1 tsp Espelette pepper or mild chili powder
- 1 tsp flaky sea salt

METHOD

1. Scrub the potatoes and cut them into slices.
2. Put them in cold water, bring to a boil, then drain and pat dry.
3. Heat the duck fat in a large pan and cook the potatoes for about 30 minutes, stirring often.
4. Halfway through, add the herb purée and the chili. Sprinkle with flaky salt just before serving.

Tip: Great with roast chicken or duck breast.



Mussels with garlic-parsley butter

Savory · 15 min · 4 servings · Tube: Garlic, Parsley

Garlic-parsley butter ready in a minute thanks to the garlic and parsley purées, for broiled mussels to share.

INGREDIENTS

- 3 1/4 lb mussels
- 1 tbsp Aroma One garlic purée
- 1 tbsp Aroma One parsley purée
- 3/4 cup softened butter
- 1 glass of white wine
- Breadcrumbs, pepper

METHOD

1. Clean the mussels. Bring the wine to a boil in a large pot and steam the mussels open.
2. Drain as soon as they open and remove the top shells.
3. Work the softened butter with the garlic and parsley purées, pepper and a few breadcrumbs.
4. Arrange the mussels in a dish, fill them and broil for 5 minutes.

Tip: The garlic-parsley butter can be made ahead and kept rolled in plastic wrap in the fridge.



Garlic pan con tomate

Savory · 10 min · 4 servings · Tube: Garlic

The Spanish tapas classic with no clove to rub: the garlic purée goes straight into the tomato.

INGREDIENTS

- 1 country loaf, sliced
- 2 very ripe tomatoes
- 1 tbsp Aroma One garlic purée
- Olive oil
- Salt, pepper

METHOD

1. Toast the bread slices and let them cool slightly.
2. Peel the tomatoes and blend them with the garlic purée, salt, pepper and a drizzle of olive oil.
3. Spread generously on the toast.

Tip: Add a slice of cured ham or a few shavings of sheep cheese for a full appetizer.



Sea bream ceviche with garlic, ginger and cilantro

Savory · 30 min · 4 servings · Tube: Cilantro, Garlic, Ginger

A Peruvian-style ceviche where three tubes do all the seasoning: just cut the fish and squeeze the limes.

INGREDIENTS

- 4 very fresh sea bream fillets
- 1 tbsp Aroma One garlic purée
- 1 tbsp Aroma One cilantro purée
- 1 tbsp Aroma One ginger purée
- 1 stalk of celery
- 1 tomato
- 1 onion
- 2 limes
- Olive oil, chili flakes, salt, pepper

METHOD

1. Remove the bones and skin from the fillets and cut the flesh into small cubes.
2. Slice the onion and celery. Seed and dice the tomato. Zest one lime and juice both.
3. In a bowl, mix the onion, celery, tomato and the garlic, ginger and cilantro purées.
4. Add the fish, lime zest and juice, chili and a drizzle of olive oil. Mix, cover and chill for 20 minutes.

Tip: Serve well chilled, with corn chips or steamed sweet potato.



Lemongrass coconut shrimp

Savory · 20 min · 4 servings · Tube: Lemongrass

Shrimp sautéed in a coconut sauce scented with lemongrass, ready in 20 minutes.

INGREDIENTS

- 1 lb peeled shrimp
- 1 tsp Aroma One lemongrass purée
- 2/3 cup coconut milk
- 1 clove of garlic or a dab of Aroma One garlic purée
- 1 tbsp oil
- 1 lime
- Rice or raw veggies

METHOD

1. Heat the oil and briefly sauté the garlic.
2. Add the shrimp and cook for a few minutes.
3. Stir in the lemongrass and coconut milk; reduce for 3 to 4 minutes.
4. Add the lime juice and serve with rice or raw veggies.

Tip: Do not overcook the shrimp: as soon as they turn pink, they are ready.



Sweet potato and turmeric soup

Savory · 35 min · 4 servings · Tube: Turmeric

A smooth, golden soup for chilly evenings, scented with turmeric and softened with coconut milk.

INGREDIENTS

- 1 1/2 lb sweet potatoes
- 1 onion
- 2 1/2 cups vegetable broth
- 2/3 cup coconut milk
- 1 tsp Aroma One turmeric purée
- 1 tbsp oil
- Pepper

METHOD

1. Peel the sweet potatoes and cut them into cubes.
2. Sauté the onion, then add the cubes and the broth.
3. Simmer for 20 to 25 minutes.
4. Blend with the coconut milk and turmeric; reheat gently.

Tip: Top with toasted pumpkin seeds and a swirl of coconut milk. Salt to taste depending on your broth.



Veggie couscous with cilantro and lemon

Savory · 25 min · 4 servings · Tube: Cilantro

Couscous with vegetables and chickpeas, brightened with a lemon-cilantro dressing. Enjoy it warm or cold.

INGREDIENTS

- 1 1/3 cups couscous
- 1 zucchini
- 1 yellow bell pepper
- 1 1/4 cups cooked chickpeas
- 1 tsp Aroma One cilantro purée
- 1 lemon
- 2 tbsp olive oil
- Sliced almonds

METHOD

1. Prepare the couscous according to the package.
2. Sauté the diced zucchini and pepper for 8 to 10 minutes; add the chickpeas.
3. Mix the olive oil, lemon juice and cilantro purée.
4. Combine everything and sprinkle with almonds.

Tip: Make it the day before for a packed lunch and add the dressing at the last minute.



Crispy garlic potatoes

Savory · 45 min · 4 servings · Tube: Garlic

Golden roast potatoes coated in garlic and paprika, for snacking or as a side.

INGREDIENTS

- 1 3/4 lb small potatoes
- 1 to 2 tsp Aroma One garlic purée
- 3 tbsp olive oil
- 1 tsp sweet paprika
- Parsley, pepper
- Plain yogurt, to serve

METHOD

1. Preheat the oven to 410°F and cut the potatoes.
2. Mix the oil, paprika and garlic purée, then toss the potatoes in it.
3. Spread on a sheet pan and roast for 30 to 35 minutes.
4. Serve with yogurt and parsley.

Tip: Dry the potatoes well and space them out on the pan: that is what makes them crispy. Salt them when they come out of the oven.



Honey and ginger glazed salmon

Savory · 30 min · 4 servings · Tube: Ginger

Oven-baked salmon glazed with soy, honey and ginger: four ingredients for the glaze and 15 minutes in the oven.

INGREDIENTS

- 4 salmon fillets
- 1 tsp Aroma One ginger purée
- 2 tbsp soy sauce
- 1 tbsp honey
- 1 tbsp lemon juice
- Sesame seeds
- Green vegetables

METHOD

1. Preheat the oven to 375°F.
2. Mix the ginger, soy sauce, honey and lemon juice.
3. Brush over the fillets; bake for 12 to 15 minutes depending on thickness.
4. Sprinkle with sesame and serve with green vegetables.

Tip: Marinate for 15 minutes if you have time, and broil for a minute at the end to caramelize.



Ginger stir-fried noodles

Savory · 25 min · 4 servings · Tube: Ginger

A crunchy veggie stir-fry with a ginger kick, ready in 25 minutes for a weeknight dinner.

INGREDIENTS

- 10 oz noodles
- 1 red bell pepper
- 2 carrots
- 5 oz snow peas
- 1 to 2 tsp Aroma One ginger purée
- 3 tbsp soy sauce
- 1 tbsp neutral oil
- 1 lime

METHOD

1. Cook the noodles according to the package, then drain.
2. Slice and stir-fry the vegetables for 5 to 7 minutes.
3. Add the ginger, soy sauce and noodles; stir-fry for 2 minutes.
4. Squeeze over some lime before serving.

Tip: Add the ginger purée at the end to keep it bright, and top with chicken, shrimp or tofu.



Ricotta, tomato and basil toasts

Savory · 15 min · 4 servings · Tube: Basil

Fresh toasts ready in 15 minutes: ricotta scented with basil purée replaces pesto, with no blender and no leaves to chop.

INGREDIENTS

- 4 slices of country bread
- 1 cup ricotta
- 9 oz cherry tomatoes
- 1 to 2 tsp Aroma One basil purée
- 1 tbsp olive oil
- Lemon zest, pepper

METHOD

1. Toast the bread.
2. Mix the ricotta, basil and lemon zest.
3. Cut the tomatoes and season with olive oil and pepper.
4. Spread the ricotta on the toasts and top with the tomatoes.

Tip: Add a drizzle of honey or a few toasted pine nuts just before serving.



Homemade basil lemonade

Sweet · 10 min + chilling · 4 glasses · Tube: Basil

A sparkling homemade lemonade with a hint of basil for a fresh, unexpected twist.

INGREDIENTS

- 3 lemons
- 3 cups cold sparkling water
- 1/4 cup sugar
- 1/3 cup water
- 1/4 tsp Aroma One basil purée
- Ice cubes

METHOD

1. Dissolve the sugar in the 1/3 cup of hot water and let cool.
2. Add the lemon juice and a dab of basil purée.
3. Strain if needed.
4. Pour over ice and top up with sparkling water.

Tip: Make the lemon-basil syrup ahead and keep it in the fridge; add the sparkling water just before serving.



Ginger and lemon poached pears

Sweet · 35 min · 4 servings · Tube: Ginger

A light seasonal dessert: pears poached in a vanilla syrup, scented with ginger and lemon.

INGREDIENTS

- 4 firm pears
- 2 3/4 cups water
- scant 1/2 cup sugar
- 1 lemon
- 1/2 tsp Aroma One ginger purée
- 1 vanilla bean

METHOD

1. Peel the pears, keeping the stems on.
2. Bring the water, sugar, lemon zest and vanilla to a simmer.
3. Poach the pears for 15 to 25 minutes, depending on ripeness.
4. Off the heat, stir the ginger into the syrup and let it infuse for 5 minutes.

Tip: Serve warm with a scoop of vanilla ice cream, or chilled with the reduced syrup.



Soft ginger cookies

Sweet · 30 min · 12 cookies · Tube: Ginger

Soft white chocolate cookies with a warm hint of ginger: a fun change from the classic cookie.

INGREDIENTS

- 1/2 cup (1 stick) softened butter
- 1/2 cup packed brown sugar
- 1 egg
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 to 1 tsp Aroma One ginger purée
- 1/2 cup white chocolate chips

METHOD

1. Preheat the oven to 350°F; cream the butter and brown sugar.
2. Add the egg, then the ginger, flour and baking powder.
3. Fold in the white chocolate; shape into 12 balls.
4. Bake for 10 to 12 minutes, then let cool slightly.

Tip: Take them out while still soft in the center: they firm up as they cool.

Ready to squeeze?

Find Aroma One on Amazon.

More recipes and tips on aroma-one.com/us