

Peach (or whatever) Wine

It's no secret we love fermenting shit. Not only does it stretch out the liquid yield you'll get from a single ingredient but this will stay (relatively) stable for multiple months, meaning you can buy fruit IN SEASON and ferment it well through a menu turn. No more worrying about seasonal availability or daily prep for that matter. This is also based off our tepache recipe, which is essentially the same thing, sans spices and refined (a lot).

INGREDIENTS

Yields about 2L

Potassium Metabisulphite (sounds fancy, it's not. Amazon or your local homebrew store will have it)

2 kg Fruit - Stone fruit, berries, whatever you feel! Keep in mind citrus generally is too acidic for this type of fermentation

400g Caster Sugar (20% of total weigh of fruit)

400ml Water (same as sugar, we'll be making a simple syrup basically)

1 pkg - EC 1118 Yeast (or other wine yeast!)

EQUIPMENT

Fermentation Vessel with an airlock

Gloves

Blender

Strainer

Fridge temp at 3-4 deg C

METHOD

Start by cleaning all your equipment with the potassium metabisulphite. You can do this by just dissolving it in water according to the pack directions. Rinse all your equipment and then rinse everything well with fresh water. Use gloves throughout the process, there are organisms on your skin and under your nails (ew) that could become contaminants.

Start pitting and flash blending your fruit, option here to peel fruit or not. Entirely up to you! You'll be straining it multiple times anyway so we opted to just save time and not.

If fruit was refrigerated, you may want to take a moment here to let it come to room temp (covered). This is also a good time to get your yeast activated if it's in powder form.

Often 1 pkg of yeast will do 20L so grab a micro-scale and scale that shit back.

Make your simple syrup - water & sugar together, blend until dissolved. If you used caster sugar, this should be relatively quick. We used distilled water and kept it at room temp. When you add all these ingredients together, you'll want everything around 20-23 degrees C to provide an ideal environment for the yeast to get their job done, thus reducing the potential for any contaminants to take over. Think of it this way, the more active the yeast, the better chance it has to stay healthy.

Add everything together in your fermentation vessel, and give it a stir preferably with a plastic spoon or spatula. In the airlock, you'll want to add a wee bit of water or vodka so that air can get out, but not in.

Leave this whole mess in a dark, even temperature area (20 - 25C depending on the yeast!) for about 5 days, checking it often as there are a few variables - temperature, elevation, humidity, type of yeast, fruit acidity - I could go on. Taste the fucking thing until you're happy with the flavour, the longer you leave it the higher the acidity and lower the sugar. If you mess up and leave it too long, you can add sugar back in but the acidity will continue on.

When it's time to **ARREST THE FERMENTATION** start by straining out the solids, then refrigerate for at least 12 hours. Continue this many times until you start seeing less sediment at the bottom of the jar/vessel. This is actually yeast that can be used again! The refrigeration process slows and kills the yeast, causing them to sink to the bottom and ideally be removed by you. Until you're ready to warm them up for another cycle!

Happy Fermenting friends!

Kombucha

Been around as long as vinegar this one, but this is our tried and true method of making Kombucha (or vinegar!) without fear of contamination or anything yucky happening!

INGREDIENTS

Potassium Metabisulphite (sounds fancy, it's not. Amazon or your local homebrew store will have it)

Glass Jar

Caster Sugar

Tea - we recommend starting with a Black Tea, and experimenting once the scoby is going strong!)

Scoby or starter

METHOD

Start by cleaning all your equipment with the potassium metabisulphite. You can do this by just dissolving it in water according to the pack directions. Rinse all your equipment and then rinse everything well with fresh water.

Make your tea to almost fill the jar about 3/4 of the way. You'll want a stronger 5 minute steep. Measure the total volume of the tea and x 20% to get the volume of sugar to add. For example, 1L of water will need 200g of sugar.. for our folks in the US - metric is easier and more accurate so we're not going to convert this one for you, sorry not sorry. Most scales should give you the option to measure grams. Dissolve the sugar in the tea.

Now, you can leave this to sit to come back to room temp, or you can replace g of tea with a couple of ice cubes. For example if you take out 100g of tea water, you can add back 100g of ice to bring back to room temp.

It's now time to add the scoby! You can get one of these from a pal, as they reproduce often or some whole foods carry starters, or if you have a local kombucha maker they may sell kits or be willing to give you a starter. Kombucha scoby reproduce by creating a new layer every week or so depending on your climate so once you have one, you'll also be looking to offload babies!

Make sure you wear rubber gloves whenever you handle scoby or clean equipment. Your hands contain all kinds of weird oils and whatever that could create a different type of fermentation that we're not looking for here. Gently lift the scoby out of it's container, give it a light massage and place it in the tea mixture. Add a little bit of the previous kombucha liquid to get the fermentation going.

Cover the whole thing with a cheesecloth and elastic, or similar. You want it to be able to breathe, but not get contaminated. It will start to form bubbles underneath in a day or so, thats a healthy one! If you see anything else, little wriggly things or any type of movement inside, you may have contamination. If you're worried at all, dont hesitate to reach out to us via email at kelsey@thetrashcollective.com or our IG [@trashcollective_](https://www.instagram.com/trashcollective_)

Thats it! Good luck friends! In 5-10 days (taste it regularly!) you'll have some delicious live kombucha. It will start to go vinegar-like after, so it's ideal to have a glass jar with a tap. Drain when it's ready and then top up with more (room temp!) sweet tea. After a few rounds, your scoby will slow down and take longer to produce, but by then you'll have a new baby to produce with.

Grapefruit (Soda) Technique

Look, we're not going to rewrite the rules here... we love a friggin' Tequila n' Squirt but you can definitely save some bucks by using the grapefruit pulp and rinds (and a bit of juice) if you want to create your own.

The biggest reason for doing something like tackling a soda (its not the easiest!) is to control the flavour, while most of our recipes are meant to save you money and use up some ingredients in the bar, this one will require some prep time. Good news is, you can make a big ol mega batch and you're sorted for a menu flip. This was a mega recipe we used in the OG Supernova Ballroom, but heads up it's definitely one of the most complicated in terms of trash recipes.

BATCH

300ml Grapefruit Oleo (See [Citrus Oleo recipe](#))
400ml Grapefruit Juice (strain through a coffee filter)
2g Citric Acid
1g Malic Acid

Straining is really important here, you want all of your ingredients to be completely clear and free of any solid particles. The CO₂ that you then are going to be forcing into the liquid will adhere to any particles (also called a Nucleation Point if you want to get science-y) and you just won't get the carbonation you want. Combine all the things in a cambro. You can adjust acidity here by just increasing or decreasing the amount of acids, you'll want to keep the oleo for sugar content as it'll carbonate a little easier, plus when you add CO₂ it will adjust slightly more acidic.

GET IT COLD - not frozen, but the colder the liquid, the easier the carbonation. If you're using the siphon method, get the whole siphon with the liquid inside, in the fridge chilling.

STEP 2:

CARBONATE

There are so many great references for putting together a carbonation rig already out there, so we're just going to post up here some links to the BEST how-to articles. We've pulled from Amazon Canada exactly what you should look for in a regulator and a carb cab, so you should be able to pull the whole thing together for about \$200CAD, \$150US.

Going big and pro styles? Here's what we use to get the best results:

Jeffrey Morgenthaler's Rig

WHAT YOU NEED:

Regulator - this is a MUST - you want one that shows both pressure and how much air you have left in your tank, so will have 2 little gauges on the top

Carbonation Cab - the metal ones are WAY better, don't even bother fucking with those little plastic bois.

C02 Tank - From your local homebrew shop, have also seen tons of em on ebay thanks to home brewers. They're super cheap to refill, just keep in mind that many gas companies will only fill their own tanks (what we've found in Canada anyway), due to safety concerns.

Wrench - to assemble!

Soda Bottle - You want an empty plastic soda bottle - just make sure that it once held SODA not still water. The plastic is a little different, a still water bottle isn't sturdy enough and could explode. You don't want that.

5 ft. of Hose & 2 clamps - This is the cheap bit

Ball Valve Quick Disconnect - to connect your hose to your carb cap easily

You can also do a smaller version per the Lyan fam with a soda siphon

NEEDS

Soda Siphon (iSi) - there is a reason iSi's are more expensive than whip cream siphons.

They're stronger and they'll last longer, although there are some other great brands out there producing good ones. Just make sure your siphon was meant to handle soda, not just N02

C02 Cartridges - make sure you have C02, not N02 which is used for whip cream but will not carbonate.

Note: Morgenthaler's rig is a little more expensive and bigger, but honestly, it carbonates faster and more thoroughly than the siphon method. Both are great and totally usable, but if you have the extra couple bucks, go pro. The Lyan group also used the Morgenthaler rig when it was time to scale up and it works great!

So, we're going to explain how to use the carb rig method here, because we LOVE ours:

Give the cold liquid a good stir to ensure the sugar is dispersed throughout.

Fill your soda bottle about 3/4 full and screw the carb cap onto the bottle, squeezing the air out of the top of the bottle as you go. Pull the plastic part of the disconnect back and push it onto the carb cap. It will fill the bottle full of C02, keep it attached and give it a little shake to disperse the C02 through the liquid.

Disconnect the hose from the carb cap, and keeping the carb cap on the bottle, give the bottle a shake for about 30 seconds. Leave it sit a minute or two to disperse and then repeat the whole process again. Careful taking off the carb cap on the second and third go, you've essentially just shaken a soda so it's gonna be a little fizzy. You might want to do 3 times, depending on your liquid and how much carbonation you want in your drink.

There you go! Easy as! (well... kinda). You can carbonate anything with this, put tequila in your batch before carbonating and you'll have a super super fizzy little paloma on your hands. Dangerous.

Citrus Oleo

We can't really say that we invented this one, this recipe has literally been around since the 1800s but in case you can't find the proper recipe, or don't want to buy a whole book for a very simple recipe - here ya go. Oleo Saccharum, literally 'sugar and oil' (and a lil water), is great for adding texture, aromatics, and viscosity in ways that simple syrup on it's own just would not achieve.

INGREDIENTS

200g Citrus Rinds (any, mixed)
400g Caster Sugar
200ml Hot Water

METHOD

Cover rinds with sugar (side note: best to peel the citrus with a peeler as opposed to leaving pith in, which will make it bitter) and leave to sit for 12-24 hours, until oils from citrus leach out into the sugar and it becomes damp and starts to liquefy. Add water and stir until sugar starts to dissolve. Strain out rinds and continue to stir until oleo is completely liquid.

NOTES

*Depending on your citrus, you may have to add more or less hot water to get the sugar to dissolve properly.

*If you have access to a vacuum sealer, vac seal the sugar and rinds to expedite the extraction process to a few hours.

Avocado Pit Oreat

The almighty avocado, it has become to coffee shops what the pineapple has become to bartenders. A symbol to be made into pins, tattooed on oneself and 'gramed ad-fucking-naseum. So hit up your local cafe whilst you're grabbing your 3:00pm caffeine fix, ask them to set aside their avocado pits for you and put this orgeat sub on for a try. Bonus points, you no longer have to pay out the fucking nose for almonds.

INGREDIENTS:

4-5 Avocado Pits

750g sugar

750ml Water

METHOD

Make sure your avocado pits are clean and dry, scrub off any of the green stuff still left on them and leave to thoroughly dry out either under heat or overnight. Peel the outer layer off. You can blitz them in a Vitamix or blender until they're pretty fine and consistent. Over medium-high heat in a dry pan, give them a medium toast moving them around in the pan constantly. They'll turn bright orange and then get a toast on pretty quickly.

Add your toasted pits to the sugar and water and stir, if you want a richer syrup you can drop the water by half. Leave to infuse overnight, give the whole lot a blitz in the Vitamix or blender the next day and strain through a superbag. Done!

As you can see this is just the base recipe and open for so many variations. If you want to do more of a falernum, add some spices (cinnamon, allspice, clove, anise) to the pan to toast with the pit, and then a leftover orange and lime husk to infuse with the lot overnight. Subbing out different sugars works awesome too and using as the base to blend with different nuts so you can reduce you consumption is also a great move!

Watermelon Rind Cordial

One of summers favourite flavours winds up in everything from mojitos to margaritas, but what we have found in common with all this summery business though is three things. One, the pink flesh goes off quickly during mise en place making batching something of a ball ache. Two, the pink flesh doesn't sit very well in drinks, meaning it separates quickly and your cocktail winds up with floating pink scummy cap (gross). And of course three, the rinds get thrown out every damn time.

INGREDIENTS:

200g Watermelon Rinds, washed

400g Sugar

METHOD

Cut watermelon rinds into 2-4 inch pieces and lob in a cambro or large container. Cover with sugar, seal the container and leave in a refrigerator for 12-24 hours. Don't leave any longer than 24 hours, watermelon goes off and you don't wanna be cleaning up any smelly mess. The next day, most of the sugar should have dissolved into a liquid. Give the rest of the sugar a little stir and lob it all into a blender or vitamix and blend until the sugar has completely dissolved. Take out and strain through a fine mesh strainer.

This one has a shorter shelf life than some, given that watermelon can go off a bit quickly. Refrigerated shelf life of 1-2 days and we don't recommend batching this in with any alcohol. Also if it's a bit thick, you can of course add a touch of water after blending till you hit the consistency you want.

Citrus Stock & Stoice

As the industry awakens to fact we need to stop fucking the planet with every daiquiri and tom collins we make, citrus is and always has been front and centre, as it is by far the biggest waste product of any craft cocktail bar. Our [Pink Citrus](#) was our first foray into tackling this problem and we still rock that from time to time, but we also found some drinks were needing a bit more texture than what that could bring. We realised that sometimes a little fresh goes a long way, so now you'll always find us blending our stock 50:50 with fresh juice. This, with updated ratios of sugar &

acid, has us feeling mighty fine about the ol' stock, hopefully y'all feel the same when you try it!

INGREDIENTS:

Sugar - We default to the standard but mixing this up has some wonderful results

Citric & Malic acid (see % below)

1.5L Water

1 kg Citrus husks - the kind you have left over from juicing. Keep in mind Zumex will produce different results

Bring water to a boil and add citrus husks. Boil for up to* 5 minutes with lid on. Remove pot from heat and strain, giving the husks a quick press to get the last of the liquid out.

Place liquid back on heat without lid, bring to boil then simmer and reduce by 1/3 of original weight. Total volume when reduced should be 1L

Add 7% sugar

Add acid - see below for best ratio's

Filter, bottle and it's good to go!

*This is something you'll learn over time, like say remember the first time you tried to use a jigger? Basically all citrus varies and so having a quick taste and sniff each day will help you understand the flavours of your limes that day. Tasting bitter hyper acidic or smelling overripe? You want to reduce that boil time closer to 3 minutes.

For the acid, we've been rocking a few different ones depending on the type used, but the general rule we follow is;

Lemon & Lime varietals - 2% Citric and 1% Malic Acid

Orange & Grapefruit Varietals - 1% Citric and 1% Malic

Mandarin, etc - 1% Citric and 2% Malic

Polsky's Lacto-Fermented Citrus

Having hosted the first ever Trash Tiki pop up in LA late 2016, we somehow attempted to return the favor the following March when Aaron came for a guest shift at WastED, a pop up we did on the rooftop of Selfridges alongside Dan Barber & the

Blue Hill at Stone Barns Team. He brought this recipe with him then and we've been telling any & all who'll listen about it ever since. We've see a few versions of "fermented citrus" where people just throw juice and/or husks in a tub with sugar and let it sit for a few days. This does nothing and if anything, is dangerous. Controlled fermentations (i.e. everything measured & selecting a cultivated bacteria based on your desired outcome) are the only type anyone should be attempting.

NEEDS

Fermentation Bucket
Airlock
Sani Solution
Whisk
Scale (1-1000g, .1g precision)
Probiotic capsules from a vitamin store.

METHOD

1. Make a sanitizer solution as per the instructions on the bottle. Reserve part of this to fill your airlock. Sanitize the rest of your equipment with it, then allow to air-dry as per the instructions on the bottle.
2. To your bucket, add 2-day-old lemon juice, lime juice, flat champagne, and tired lemon and lime wedges that you may have laying around.
3. Add sugar to the liquid, 250g for every 1L of liquid. Whisk until dissolved.
4. Open up 3 probiotic capsules for every liter of liquid, and empty them into the bucket. Whisk vigorously.
5. Cover the bucket, fill your airlock with diluted sanitizer solution, and carefully, making sure no sanitizer drips back into the bucket, insert the airlock into the rubber grommet.
6. Allow to sit at room temperature for 7 ± 2 days. At that point the juice should be fizzy, bright, and should taste like an ultra-dry lemon soda. At about 3 days, it tastes like old juice—the transformation is not yet complete. I've never let it go past 9 days.

Honey Cream

Changing texture in classic cocktails, 99% of the time means egg white. While in Tiki drinks, texture is a lot more of a focus as when you start working with puree's and sweet nectar of the gods like coco Lopez. So to deal with the egg yolk wastage that

so many bars have, and balance it with a sweetener that had enough body to hold up - enter honey. We found that the usual suspects (demerara etc) just didnt do the job. Finally whey - which is essentially what we do with a milk punch - adds a silkiness and balances out that eggy funk that can come with using solely egg yolks.

INGREDIENTS:

250g Egg Yolks

250ml Whey

250ml Honey

METHOD:

1. Add all ingredients to the one vessel
2. Blend & store cold

Like we said, in terms of prep this guy is pretty easy and its applications are many. When rocking the WastED London pop-up, we used it as a sub for both sugar and egg white in a very fucking delicious Whisky Sour. We've reduced the whey on some occasions to give a richer caramel note to the ingredient (still make sure you use equal parts!) and have even played around with infusing the whey with skins of tropical fruit like mango to really make this a fruit, sweet, textural trifecta that needs nothing more then a great whack of rum and a spike of citrus or citrus stock to make it pop

Apple Pulp Sweet n' Sour

This is one of our favourite recipes/ingredients to date and probably the one we've been asked for the most. Something that started from our time rolling with the Dandelyan homies and continues to feature there and Super Lyan in various incarnations, as well as being championed at the WastED London at Selfridges Rooftop pop up we rocked and now on pretty much every menu we drop.

Juice pulp is something an increasing number of bars, restaurants and manufacturers are producing as waste every single day. Using a centrifugal or cold press juicer, it the fibrous mush that is spit out the back and goes straight to the bin. However there is still an insane amount of flavour and texture to be taken from this and used again (and again)!

INGREDIENTS:

450g Caster Sugar

300ml Room Temp Water

100g Apple Pulp

Malic Acid

Citric Acid

METHOD:

Add the pulp, sugar and water to your blender and give it a good blitz. You want the sugar fully dissolved and even colour through out it all. Adding the sugar in stages helps if you're making a super duper large batch of this deliciousness

Pass the liquid through your strainer. Leaving hanging as long as you can, Super Bag's help here as you can give a good squeeze to help get the most out of it

Measure your liquid and add 4% Malic acid and 1% Citric Acid. I.e. if the liquid is 500ml then add 20g Malic and 5g Citric Acid. That might sound like a lot but remember we're using this as the acidifier as well as the sweetener.

Blitz again to fully disperse and dissolve acids.

Bottle that shit up, label and store in the fridge. Will keep for a good week or so.

BONUS POINTS: Spread the pulp you've just strained nice and thin on a tray and dehydrate to make tasty little pulp crisps you can use as a garnish!

Thats it. Pretty simple and ultimately a killer way to eschew the need for fresh citrus juice. The fibre in the pulp helps give the drink body and for us, we think our Pulp Daq is pretty fucking tasty!

O&B Orange Curaçao

We're here to day to talk about the good ol' classic orange curaçao. Perfumed aroma of sweet oranges, with a bitter and slightly cloying finish, the most famous brands dance either side the line between triple sec and orange curaçao (if you give a shit about knowing the difference, the human booze nerd encyclopedia, Camper English, has written about such on [his blog here](#)) with vastly different flavour profiles as a result. Our bench mark for this and the constant comparison for side-by-side tastings was the damn delicious [Pierre Ferrand Dry Curaçao](#) - whilst big fans of this juice, we have wanted something unique to our needs.

INGREDIENTS:

1000g orange husks leftover from juicing

1000ml water

350ml Cognac - we've been working with Martel VS

750ml Vodka or neutral spirit

72g granulated sugar

4.5g citric acid powder

.5g maldon salt

METHOD :**Step 1 - Orange Stock**

Add husks and water to pot, bring to boil then simmer for 10 mins. Remove orange husks with tongs, squeezing any liquid out as you go, and place to one side. Add sugar, salt and acid and give a quick whisk to dissolve.. Cover pot and simmer till reduced by 2/3's

Approx yield: 350ml - bottle and store air tight and cold

Step 2 - Orange Infusion

Grab 350g of the orange husks you just blanched and add to container with Cognac, ensuring husks are fully covered in liquid. Seal airtight and leave at room temp for 24 hours. Remove husks and give a quick squeeze before discarding

Step 3 - Blending

Add orange stock and infusion together (should be equal parts) with vodka and whisk. Strain through superbag, bottle and store.

NOTES:

*The vodka is added to raise the ABV of the final product so it's better to mix with, as a classic curaçao would be. Depending on what you plan to use it for, as well as the varietal of oranges you use, it may require more (3:1) or less (1/2 : 1) vodka

* The final product is going to be a little cloudy. As we batch all our drinks this really doesn't matter and definitely won't have a bad affect on your final drink. If you do want something a little clearer, bang it through a coffee filter.

Off Cut Cordial

For those of you not in the know, we used to spend our spare time (LOL) at a little bar called Dandelyan and this recipe is one taken from there. The whole team had had input on at some stage, and has evolved a lot over time and become something of a house staple.

It's worth noting that if you're a stickler for consistency this is not the recipe for you, as the delicious and flavourful ingredients in this are made up of citrus off cuts, tropical fruit ends and mint stems you may otherwise toss out every night.

INGREDIENTS:

1kg Mixed fresh off cuts - see note below

1L Water

240g Granulated sugar

24g Citric acid powder

12g Malic acid powder

Some examples of 'off-cuts'

Trimmed zest of citrus

Mint stems

Ends and cheeks of fruit

Squishy berries that are too bruised to use as a garnish

Cucumber off cuts

A few things we don't recommend putting in there

Leaves (mint, basil, pineapple, etc). Sadly they contain too much chlorophyll and will go bitter and real nasty

Whole citrus and halves that have been squeezed

Dried spices or chilli (a cheeky pinch won't hurt)

Meat, dairy, eggs, etc.

Water, ice or spirits (this isn't your slops bucket!)

And while it may seem obvious, anything that isn't edible.

METHOD

Weigh your off cuts and add the same amount of water

Cover and leave to soak over night at room temperature

Strain out and weigh infused liquid

(Assuming new weight is 1.2kg) add all powders and stir till dissolved

Bottle and store cold

Basic Bitch Tepache

A mega problem bars have is the sheer volume of juice pulps, this recipes makes use of the pulp and creates an ingredient very different from the original. This way you can sneak it onto the menu without having 4 'pineapple' repeats across your drinks - really wish more bars would take that approach.

We did this one with pineapple, but you can do it with any other fruit pulp you have provided it has fibre, moisture and acidity. BONUS, you can dump it all in there, skins, core, pulp, whatever. Just don't use the leaves, they are too bitter and a bit weird.

NOTES BEFORE STARTING:

This recipe is so simple, lob it all in a container and leave for 3-5 days. Cover it but DON'T SEAL IT. We don't need anyone winding up with a prep area that looks like a mutant pineapple shat everywhere. You can buy a fermentation tub and an air lock if you wish to keep the aroma under control, but a container covered with a cloth and tied with string will do fine as well.

INGREDIENTS:

1 pineapple- rinds, pulp, core, whatever. If you have juice that you cant use at the end of the night, lob that in there as well.

1 L water

1 cinnamon stick

5 cloves

20 all spice berries

1g (ish) yeast

250 g sugar

METHOD:

A note on the yeast: We have used all kinds! It works really nicely with brewers yeast, but we have used Sauternes yeast and different wine yeasts as well. They all produce different and unique flavours. There will be package directions for how much to use to give you an idea (we like to waive it about like fairy dust as a measurement). Keep the remainder in the fridge, it is a living thing.

Leave it to ferment at room temperature (consistency is the key here!) for a few days, tasting it when you feel like it. The longer you leave it, the more sugar the yeast will consume and the dryer it will be. When fermentation is at point you're happy with, strain off the pulp and refrigerate your tasty af tepache!

Oh - and keep back a little of the pulp and juice together with a fresh bump of sugar, this becomes what's known as the "mother" and you can add a touch in to the next batch to get it moving quicker.

Cafe Orgeat

This is one of the first recipes we tackled when embarking on Trash Tiki and to date remains one of our favourites - simple, easy to tweak to your own taste (turbinado sugar kicks ass as a substitute) and most importantly, is a great showcase of how much tasty flavour we're chucking in the bin everyday.

INGREDIENTS:

1 kg Boiling Water

1 kg Granulated Sugar

2 Almond Croissants

*Don't buy that shit, just hit up your local cafe and ask them to not throw out what they don't sell. You want these for the sugar and the butter/oil so ain't no thing is they're a day or two old by the time you use them

100ml white rum

Add all ingredients to a cambro or large container and store refrigerated for 12 hours (stick blender or vitamix - doesn't matter) until croissants are fully destroyed.

Strain. We use super bags as they're reusable and when you got lots of prep happening at once, can just hang em up over a tub and walk away.

Store cold and air tight

That. fucking. simple. And doing this way it's costs you no more than your normal sugar syrup, reduces the waste of your local cafe and the unnecessary glass of buying in some store bought shit!