SELECT QUALITY

CROWN MAPLE®

In 2010, Crown Maple created a new maple standard by introducing estate-produced, select quality maple syrup from their 800-acre organic maple farm in New York's Hudson Valley.

Today, Crown Maple presents a unique & distinctive selection of maple products by pairing the best from nature with artisan craftsmanship and state-of-the-art technology.

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CHEF'S GUIDE TO MAPLE SYRUP

AN INGREDIENT THAT DEFINES *Versatility*

PURE MAPLE IS A FASCINATING AND VERSATILE INGREDIENT ADDING DEPTH & COMPLEXITY ACROSS SWEET & SAVORY RECIPES, BEVERAGES & CRAFT COCKTAILS

The way we experience maple's flavor is dramatically different from how we experience that of white sugar; the amino acids in maple syrup, which develop as the sap flow increases and deepens throughout the season, amplify the organic flavor compounds of the sap, including vanillin (yes, the same molecule that delivers vanilla flavor), propionaldehyde (a naturally occurring compound that gives maple its flavor compatibility with bourbon and brandy), and strawberry furanone (a compound frequently used in making perfumes, for its floral sweet scent).

CROWN MAPLE® ADDS UNIQUE FLAVOR AND SWEETNESS TO RECIPES WHETHER INFUSED, OR AS A CROWNING FINISH.

Custard: Infuse maple either directly or indirectly into the custard—Flan or Crème Brûlée.

Baked: Pastries infused or filled with maple throughout the pastry or cake.

Sauce: Maple provides the backbone flavor for a sauce and complements a pastry in an innovate way for desserts.

Ice Cream: Of course, you can think Maple Pecan Ice Cream in many different creative fashions infusing the depth of maple throughout the creamy base.

Finishing Ingredient

A little drizzle or as a topping for dessert, this can go in so many directions with premium Crown Maple syrup on full display.

CROWN MAPLE COCONUT FLAN

Crown Maple® sugar is sprinkled as a finish taking this flan to the next level, enveloping the rich coconut custard which is the perfect contrast to the depth of the maple caramel.

CARDAMOM MAPLE POACHED PEAR WITH VANILLA-SAFFRON YOGURT & PISTACHIOS

A perfect balance of sweetness and spice with Crown Maple syrup® reduced to a glaze and drizzeld over warm poached pears encrusted with pistachios. This pairs artfully with the exotic twist of saffron-vanilla yogurt.

PEANUT PRETZEL GELATO WITH APPLEWOOD SMOKED MAPLE GLAZED BACON

Peanut pretzel gelato served with chocolate cake and topped with Crown Maple® Applewood Smoked maple glazed bacon to give a great one-two punch of smoky bacon with a rich balance of creamy flavors.

DRUNKEN MINI MAPLE CHERRY PIES

A unique pairing of tart cherries infused with smoky bourbon and Crown Maple® sugar for just the right amount of sweet with a sprinkle of Crown Maple sugar baked over the crust for the perfect finish to this new dessert classic.

CROWN MAPLE® ADDS A PREMIUM, SIGNATURE INGREDIENT TO A CHEF'S PANTRY ON PAR WITH PREMIUM VINEGARS AND OIL.

Glaze: Sweet sticky glaze on meat. Would be a great vehicle for smoky maple to provide another layer of depth.

Sauce: Adding maple to a reduced sauce in a savory application will add depth to cut other rich flavors.

Brine & Marinade: These techniques allow the maple to be absorbed throughout the flesh of meats to funnel a more subtle sweetness to luscious meat.

Vinaigrette: Simple, adding maple to a vinaigrette in a creative and maybe unexpected vinaigrette that gives it a twist.

Vegetable Enhancer: Maple can add some depth to already sweet leaning vegetables or provide some counter-punch to more mineral-based vegetables. Making vegetables more of a centerpiece is very hot.

Braise: Rich, braised meats or stews enhanced by a dose of maple will cut through the sometimes overbearing richness of braised meats.

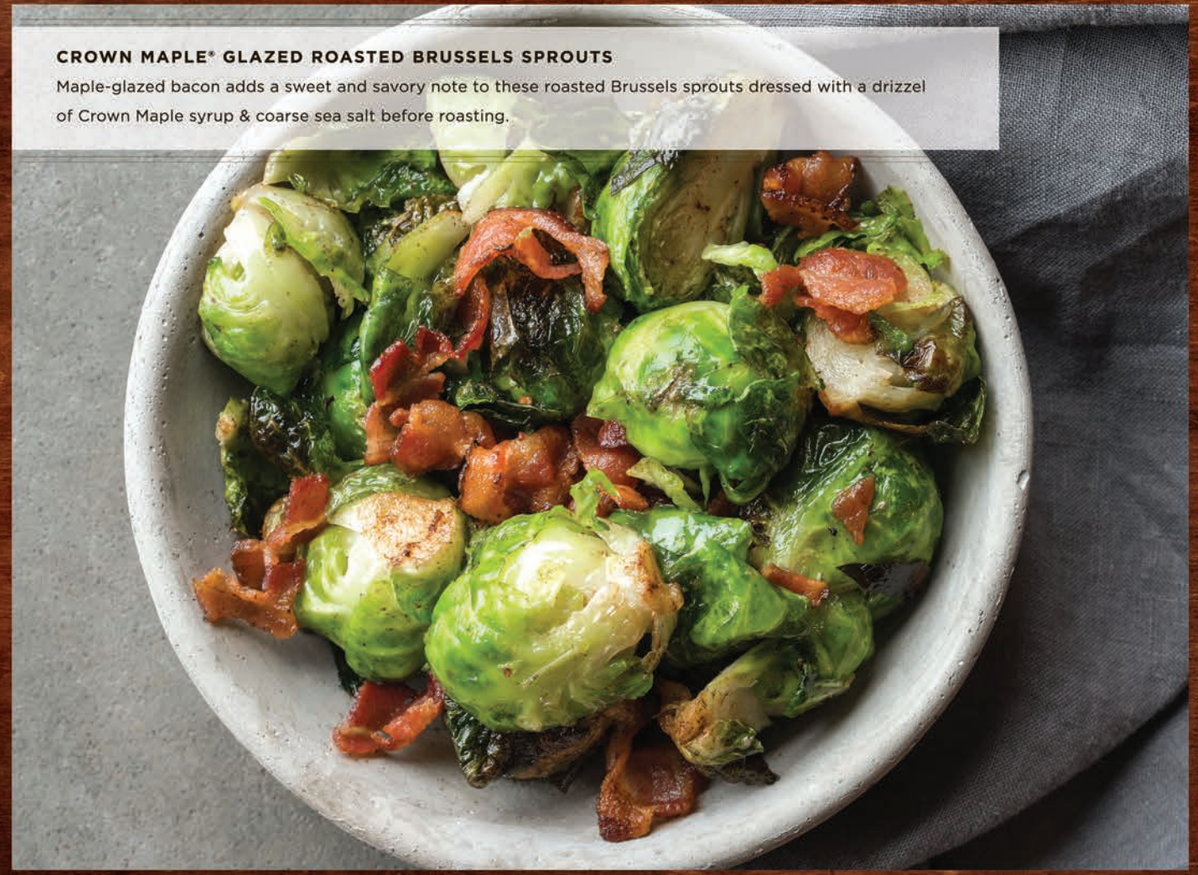
Grains: Grains are trendy and chefs everywhere are looking for ways to feature grains and make them exciting and inviting.

SMOKED BUTTERNUT SQUASH WITH RICOTTA CHEESE & MAPLE DRIZZLE

Applewood Smoked butternut squash puree & fresh sliced butternut squash with ricotta cheese, and a drizzle of Crown Maple® syrup.

CROWN MAPLE® GLAZED ROASTED BRUSSELS SPROUTS

Maple-glazed bacon adds a sweet and savory note to these roasted Brussels sprouts dressed with a drizzel of Crown Maple syrup & coarse sea salt before roasting.

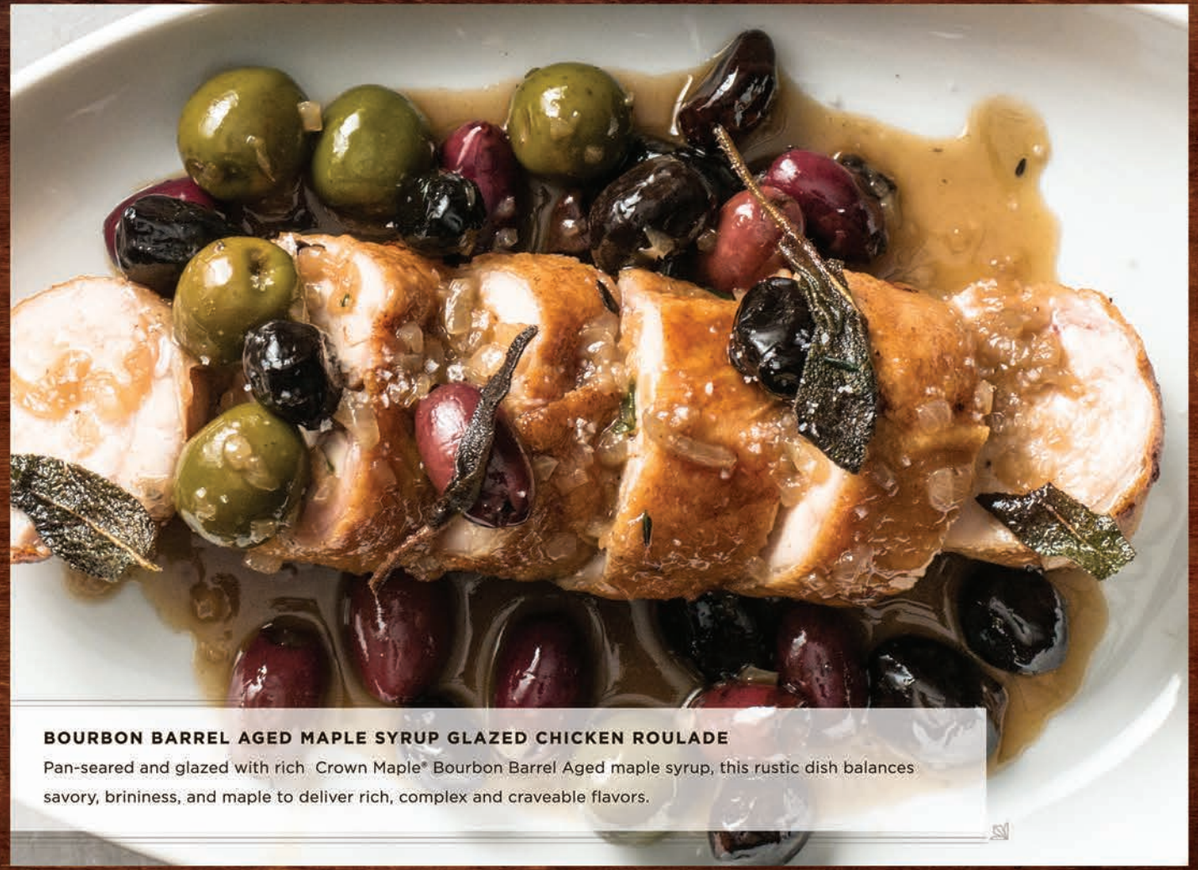


HEIRLOOM FARRO WITH GOLDEN BEETS & MAPLE-GLAZED PECANS

Maple-glazed pecans add a sweet note while watercress offers a little spice in this elevated grains dish featuring roasted golden beets.

ROASTED TURNIPS WITH PARSNIP PUREE, MICRO TURNIPS & APPLEWOOD SMOKED MAPLE

The perfect app or side, these delicate turnip and parsnip root vegetables are elevated with a rich glaze of Crown Maple® Applewood Smoked syrup.



BOURBON BARREL AGED MAPLE SYRUP GLAZED CHICKEN ROULADE

Pan-seared and glazed with rich Crown Maple® Bourbon Barrel Aged maple syrup, this rustic dish balances savory, brininess, and maple to deliver rich, complex and craveable flavors.

MAPLE LACQUERED DUCK BREAST

A rich and delicate dish elevated with a Crown Maple® Applewood Smoked syrup glaze and a crust of toasted sesame seeds and chia seeds.

CROWN MAPLE® ELEVATES BEVERAGES WITH LAYERS OF FLAVORS THAT BEG FOR CREATIVITY.

Alcoholic: Mixologists are always looking for premium ingredients to lend mysterious notes to their cocktails and maple, especially smoked maple, will elevate the experience and flavors vs. simple syrup.

Non-Alcoholic: Light summer beverages, iced teas, “mocktails”, ciders, provide many directions for inventive and flavorful creations.

Caffeinated: Most people sweeten their caffeinated beverage. Create premium offerings by adding maple and infused maple to coffee, tea, shrubs and even more creative outlets.

APPLEWOOD SMOKED MAPLE BOURBON OLD FASHIONED

Create next level cocktails by adding smoke, depth and richness to any cocktail menu with Crown Maple® Applewood Smoked maple syrup.

MAPLE-SWEETENED HOMEMADE LEMONADE

A healthier sweetener, Crown Maple® syrup and sugar add layers of sweet flavor and antioxidants to this summertime favorite. Maple pairs perfectly with citrus to create exciting new flavor enjoyment.

Maple over heat

You can cook with maple syrup, just like you would with sugar, honey, molasses, or any other sweetener. Maple syrup or sugar can be substituted for just about any other kind of sugar, using the right ratio of substitution: 1 cup (240ml) maple syrup can be swapped out for 1 cup (200g) white sugar, but you must reduce the overall liquid in the original recipe by 1 cup (60ml) to make up the difference. If you are going to swap out maple syrup for sugar, though, beware of using too high a temperature when cooking—because the water in maple syrup has not been completely cooked out, you'll want to carefully monitor the temperature of your recipe to prevent the syrup from burning. Too high a temperature, and you end up cooking out too much of the syrup's water.

Yes, this is a bit like making a caramel, where you want to slowly heat up the syrup so it cooks down rather than putting it in direct contact with a hot surface. So a slow rise in temperature, rather than a fast boil, is your best bet when making a glaze or sauce with maple syrup. Or, if you're worried about boiling off too much liquid too quickly, make sure the other ingredients you're using to flavor your dish come in liquid form. For example, a little pomegranate juice mixed in with your maple syrup guarantees a more smoothly cooked glaze than just maple syrup alone. Vis-à-vis baking, maple syrup and sugar behave very similarly to white and brown sugar, and have similar needs when it comes to storage.

Excerpt from The Crown Maple Guide to Maple Syrup, ©2016 Madava Holdings, LLC, published in 2016 by Abrams, an imprint of ABRAMS.

CROWN MAPLE SYRUP

DUTCHESS COUNTY NEW YORK

SELECT QUALITY

CROWN MAPLE®

THE PERFECT INGREDIENT
OUR ESTATE-PRODUCED
ORGANIC MAPLE SYRUP
DELIVERS DISTINCTIVE FLAVORS
AND ARTISAN QUALITY.

Why Crown Maple?

Crown Maple syrup sets a new royal standard for purity and quality by pairing the BEST NATURE HAS TO OFFER™ with artisan craftsmanship and breakthrough processing techniques

CERTIFIED

THE BEST NATURE HAS TO OFFER™

We invite you to visit the Crown Maple® Estate in New York's Hudson Valley. Discover some of the most beautiful views, scenic trails and discover Quite possibly the purest maple syrup on Earth®

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DUTCHESS COUNTY NEW YORK

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NOT ALL CROWNS ARE INHERITED

Crown Maple syrup sets a new royal standard for purity and quality by pairing the best nature has to offer™ with artisan craftsmanship and breakthrough processing techniques. Each of our four distinct varieties of Crown Maple Syrup is painstakingly crafted to deliver unique taste profiles that enhance any recipe – from Saturday morning pancakes to complex haute cuisine served by the most inventive chefs in the country.

MADE IN THE USA **ORGANIC**

ARTISAN QUALITY

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QUITE POSSIBLY THE PUREST MAPLE SYRUP ON EARTH®
WE INVITE YOU TO VISIT THE CROWN MAPLE® ESTATE IN NEW YORK'S
HUDSON VALLEY DISCOVER SOME OF THE MOST BEAUTIFUL VIEWS

Notes

NO PRESERVATIVES
Plant-Based
Kosher
Sustainable
Paleo
GLUTEN-FREE
GMO FREE
Paleo
THE BEST NATURE HAS TO OFFER ™
Sustainable
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LOW GLYCEMIC INDEX
Paleo
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