

MooreCola

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To my love, Nina Nadu, and to my children Olivia and Henry

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## License

MooreCola - a soda recipe  
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The source can be found at:  
<https://rezrov.xyz/caranmegil/OpenCola>

Made with L<sup>A</sup>T<sub>E</sub>X.

## Introduction

A long, long time ago, the Soda Gnomes once thrived. They made their own colas, but refused to share with the world. They plundered. They got fat off their own crapulence.

However, one day, a brave explorer by the name of Arkansas Smith snuck into their golden palaces and observed the secret rituals used in preparation of their delicious and some not so delicious colas. He noticed common themes amongst their ingredients. He noticed that they all used the same basic ingredients and only differed ever so slightly. Seizing this opportunity, he scribbled down their formula. But their guards, the essential oil trolls, caught on. He would have been trapped if it wasn't for his trusty bullwhip, which he used to chase away the trolls.

Once home, Arkansas Smith developed his formula and called it "OpenCola", presenting it to the world for all to drink. The world-famous Moore family then deigned to develop it further. After much experimentation, they created a slightly different formula called "MooreCola".

So, without much further ado, is the recipe for this drink.

## Ingredients

Make sure to use food grade essential oils and food grade gum arabic. If you use the kind you get, for example, in an art store, you'll get severely ill. It's not meant to be eaten.

### Seekrit Formula

- 3.50 ml orange oil
- 1.00 ml lemon oil
- 1.00 ml nutmeg oil
- 1.25 ml cassia oil
- 0.25 ml sweet orange oil
- 2.75 ml lime oil
- 0.25 ml lavender oil
- 0.25 ml coriander oil
- 5.00 g food grade gum arabic
- 5.00 ml water

## **MooreCola Syrup**

- 15 ml Seekrit Formula
- 17.25 ml citric acid
- .75 l water
- 1.35 kg plain granulated white table sugar
- 15.0 ml caramel color

## **Preparation**

### **Seekrit Formula**

Mix all oils together in a blender. Add gum arabic. Mix again. Add water and mix for 4-5 minutes. Transfer to a safe container. Store in the fridge and sealed tightly!

### **MooreCola Syrup**

In a 5 l container, take 7.5 ml of the Seekrit Formula. Add the citric acid. Add the water and sugar. Mix. Once all chemicals are completely dissolved, add caramel color. Mix thoroughly again.

## **Combining MooreCola like Voltron**

In a container, add one part syrup to 5 parts carbonated water. Mix thoroughly.