



LAVENDER AND WILDFLOWER HONEY

Ingredients (for four glasses of approx. 280 ml)

- 100 g** sugar
- 150 g** runny wildflower honey
- 2 g** dried lavender flowers
- 1** organic lemon
- 4-8** dried lavender stems
- 1** bottle (750 ml) of Rotkäppchen Rosé Sec

Preparation

1. Bring the sugar, 100 ml water, honey and lavender flowers to the boil in a pot and leave to simmer for 1-2 mins. Pour the syrup through a fine sieve and fill into sealable container while hot. Seal the container and leave to cool.

2. Wash the lemon with hot water, pat dry and cut into thin slices. Add 4-5 tbsp of syrup to each glass. Arrange 1-2 lavender stems and lemon slices in the glasses. Top up with Rotkäppchen Rosé Sec and serve immediately.

Extra tip: The honey can be stored for several months in an airtight container.



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Preparation time approx. 10 minutes. Cooling time approx. 2 hours.

Approx. 840 kJ, 200 kcal per glass. P 0 g, F 0 g, CH 22 g

Image notation Rotkäppchen by Food & Foto Experts



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