



# 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.

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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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