

LAVENDER AND LIME SPARKLER

Serves 4 Takes 10 mins, plus cooling and chilling

Ingredients

3 tbsp culinary lavender flowers

2in (5cm) cinnamon stick

6-8 cardamom pods, crushed

14oz (400g) sugar

juice of 3 limes

16fl oz (480ml) club soda,
as required

ice cubes, as required

lemon slices, to garnish

Method

1 In a saucepan, combine 8fl oz (240ml) of water with the lavender flowers, cinnamon stick, and cardamom pods over high heat and bring to a boil.

2 Stir in the sugar and cook until it is completely dissolved. Reduce the heat and simmer for 5 minutes. Remove from the heat and allow to cool. Strain and reserve.

3 In a pitcher, combine the lavender syrup with the lime juice, club soda, and ice and mix well.

4 Pour into 4 glasses and serve, garnished with lemon slices.

THE FLORAL NOTES OF LAVENDER HEIGHTEN THE TASTE OF THIS REFRESHING DRINK, ESPECIALLY WHEN COMBINED WITH RICH, WARM CINNAMON AND CARDAMOM. FOR AN ELEGANT FINISH, GARNISH EACH DRINK WITH A STEM OF LAVENDER.