

HONEY LAVENDER DON PEDRO

DESCRIPTION

METHOD

Heat the cream and 4 lavender sprigs in a pot over a medium heat. As the cream is about to simmer, remove from the heat and set aside and allow to infuse for 30 to 60mins, until the cream has a strong lavender taste. Strain and discard the lavender sprigs.

Refrigerate the infused cream in the fridge until completely chilled. In a shaker, shake the Musgrave Black Honey Copper and remaining 2 sprigs of lavender to allow the lavender flavour to infuse into the alcohol. Strain and discard the lavender. Once the cream is cold, pour into a blender, add the ice cream and infused

Musgrave Black Honey Copper. Pour into two glasses and garnish with lavender flowers.

INGREDIENTS

100ml cream
6 sprigs of lavender leaves
100ml Musgrave Black Honey Copper Brandy
500g Vanilla ice cream

GARNISH

Lavender flowers

[DOWNLOAD RECIPE](#)

