

WAVE LENGTH

Get ready to impress your taste buds with this delightful drink, boasting the iconic scent of lavender. But be warned, if you go overboard, this flower can pack a punch, so let your taste buds be your guide as you mix in just the right amount.

Preperation

1 Short Cucumber (peeled and chopped)

¼ cup Chilled Barbet Light Wave

4 teaspoons Lavender Syrup

Crushed Ice

Edible Lavender Springs to Garnish

Put the cucumber in a blender and blitz to a fine mixture. Strain through a sieve lined with muslin (cheesecloth) into a small bowl, discarding the solids.

Pour the Barbet Light Wave, lavender syrup, and ¼ cup of cucumber water into a glass and stir.

Top with crushed ice and lavender sprigs.

Lavender Syrup

¼ cup Superfine Sugar

2-3 teaspoons dried edible lavender flowers

Combine the sugar, 2 teaspoons of the dried lavender, and 1/4 cup of water in a small saucepan - add another tablespoon of lavender for a stronger flavour. Bring to a boil and stir until the sugar has dissolved. Remove from heat and add the Juniper Berries. Set aside for 30 minutes to cool and infuse and then strain into a container, discarding the solids.

It will keep in an airtight container in the fridge for 4-5 days.

