

Rose Lemonade

Total Time: 15 mins

Portions: 4 Portions



Ingredients

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30 Rose Petals

15 g Caster Sugar to taste

600 ml Cold Water chilled still or sparkling water

2 Lemon

1 - 2 tbsp Taylor & Colledge Rose Flavouring

50 ml Lemon Juice

Preparation

- 1.** Pick fresh, organic roses from your garden. Gently rinse the petals in cold water to remove any dirt and insects. Pat them dry with a paper towel. If using dried rose petals skip this step.
- 2.** In a saucepan, combine the rose petals with sugar, water, and lemon slices. Simmer for about 10 minutes until the sugar dissolves and the petals soften, creating a fragrant rose syrup. Remove from heat and let it steep for another 15 minutes.
- 3.** Strain the syrup through a fine sieve into a pitcher, discarding petals and lemon slices. Stir in the Taylor & Colledge Vanilla Bean Extract while the syrup is still warm.
- 4.** Add freshly squeezed lemon juice to the pitcher and mix well. Fill with chilled still or sparkling water and add ice cubes. Stir to combine.
- 5.** Pour the rose lemonade into glasses. Garnish each glass with a few rose petals and a lemon wheel. Serve immediately and enjoy your homemade floral refreshment!