TAYLOR & COLLEDGE

Rose Lemonade



Preparation: 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!