# Lavender Lemonade

Cooling and refreshing on a hot day. Makes 4 glasses.

- 800 ml water
- zest from 2 lemons
- 4 tbs lavender flowers
- 100g (3 ½ oz) sugar
- 125 ml fresh lemon juice
- Sprigs of lavender and curls of lemon peel to garnish

In a small pan boil 200ml of water, add the lavender and lemon zest and leave to infuse for 15 minutes. Strain through a fine strainer into a tall jug.

Dissolve the sugar in the remainder of the water by warming in a pan and stirring until dissolves. Add the syrup to the lavender essence in the jug and add the lemon juice.

Chill for at least an hour in the fridge before serving over ice garnished lemon peel curls and lavender sprigs.