

# Lemon Lavender Cocktail



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Makes one drink

Prep time: 5min

Cook time: 10min

Total time: 15min

Difficulty: Basic

Category: Cold drinks

This fabulous summer cocktail is adapted from [Savoir.com](http://Savoir.com). I tweaked the amounts just slightly. For this cocktail, you'll first have to make a simple lavender syrup. The recipe is included and it yields approximately 200ml of syrup. This is enough for 5 drinks. If you have leftovers, keep it in the refrigerator and use to flavor other drinks or desserts.

## Lemon Lavender Cocktail

### Ingredients

60ml gin  
40ml lemon juice  
40ml lavender syrup (recipe follows)  
splash of club soda  
some ice  
one lemon slice, for garnish

### Directions

Pour gin, lemon juice and lavender syrup into a glass and stir. Top with club soda, add some ice and garnish with a lemon slice.

### For the lavender syrup:

### Ingredients

200ml water  
200ml sugar  
1 tablespoon dried lavender buds

### Directions

Combine sugar and water in a small saucepan. Add lavender and cook on low heat until sugar is dissolved. Bring to a boil and cook for 2-3 minutes, just until it starts to thicken a bit. Then set to the side to cool. Strain out the lavender and refrigerate. Yields 200ml of syrup.