



## Lavender syrup

amount	ingredients
500 g	Syrup sugar for beers and fruits
500 ml	water
½ piece	BIO lemon
180 gr	fresh BIO lavenderflowers
12 pieces	beautiful, small bottles to fill in
10 pieces	lavender flowers (for deco)

### Preparation:

1. Mix the water well with the sugar and heat in a saucepan until the sugar is dissolved.
2. Allow the sugar water to cool to approx. 60 ° C. You can measure the temperature with a household thermometer. Link to it is below.
3. Then pour the sugar syrup over the lavender and lavender flowers and mix well.
4. Slice the lemon and mix.
5. Immediately add the lid and leave to soak for about 3 days so that the lavender can give off its aroma. Stir again and again.  
I had the vessel on the balcony and I stirred every day in the morning and in the evening.
6. After the 3 days, drain the syrup with the flowers in a hair sieve. I also used a dumpling cloth, so nothing really gets into the syrup.  
Express the lavender and the flowers well.
7. Now boil the syrup bubbly for about 3 minutes and immediately pour into the clean, sterilized bottles  
(I rinse it with hot water and then let it sterilize for 10 -15 minutes at 180 ° C in the oven) and seal.
8. It is best to keep the lavender syrup in a dark and cool place.  
After opening, store in the refrigerator and use up quickly.



## Lucina's tips:



The lavender aroma can quickly dominate and give a dish a perfume-like or bitter taste. Therefore you should dose lavender syrup very sparingly.



*I wish good luck and*

*buon appetite !!*

*your Lucina Cucina*