

Lavender French 75

Elevate the classic French 75 with a hint of lavender. This sparkling cocktail exudes elegance and a beautiful floral aroma, creating a fragrant drink that is sure to impress your taste buds.

Prep Time: 5 minutes

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Ingredients

- **For the lavender simple syrup:**
 - 1 cup of water
 - 1 cup of organic cane sugar
 - 1 tsp of dried lavender
 - **For the lavender French 75:**
 - 1/2 cup of ice
 - 2 oz gin
 - 1/2 oz orange liqueur
 - Juice of 1 lemon
 - 1 oz lavender simple syrup
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Method

STEP 1

To make the simple syrup, bring water to a boil in a small saucepan. Dissolve the sugar by stirring and add the dried lavender. Remove from heat and allow to cool completely.

STEP 2

For best results, chill the glasses in the fridge while the simple syrup cools.

STEP 3

Add ice to a cocktail shaker. Add gin, orange liqueur, lemon juice and the simple syrup. Shake vigorously.

STEP 4

Pour into chilled glass and top off with prosecco and frozen berries.

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