

HOMEMADE • SEASONAL • SIMPLE PLEASURES



SUMMER *Drinks*

— COLLECTION —



*Refreshing recipes for
sunny days & warm evenings*



BEAUTIFUL COCKTAILS, MOCKTAILS &
FIZZY FAVOURITES TO SIP, RELAX & ENJOY



A SIMPLE RECIPE FOR
SUNSHINE IN A GLASS

HOMEMADE *Lemonade*

*From my kitchen
to yours*

Made with simple
ingredients and
plenty of love.



*Cool, refreshing and perfectly
sweet, this homemade lemonade
is a summer classic. Made with
fresh lemons and simple
ingredients, it's the perfect
thirst-quencher for sunny days,
picnics and garden gatherings.*



INGREDIENTS

Lemonade

- 1 cup (200g) granulated sugar
- 1 cup (250ml) fresh lemon juice
(about 5–6 lemons)
- 4 cups (1 litre) cold water
- Ice cubes
- Lemon slices, for serving
- Fresh mint leaves (optional)

Simple Lemon Syrup

(makes 1 cup)

- 1 cup (200g) granulated sugar
- 1 cup (250ml) water



MAKES 6 SERVINGS

*Perfect for family
meals, afternoon teas
or lazy summer days.*

METHOD

1. MAKE THE LEMON SYRUP

- In a small saucepan, combine the sugar and water.
- Heat over medium heat, stirring until the sugar is completely dissolved.
- Remove from heat and let it cool.

2. JUICE THE LEMONS

- Roll the lemons on the tabletop with gentle pressure before juicing – this helps release more juice.
- Squeeze until you have 1 cup (250ml) of fresh lemon juice.

3. MAKE THE LEMONADE

- In a large jug, combine the cooled lemon syrup and fresh lemon juice.
- Add the cold water and stir well.
- Taste and adjust – add a little more water for a lighter lemonade, or a touch more syrup for extra sweetness.

4. SERVE

- Fill glasses with ice cubes.
- Pour over the lemonade.
- Garnish with lemon slices and mint leaves, if using.
- Serve immediately and enjoy!

TIPS

*For a sparkling
lemonade, replace
half of the cold water
with sparkling water.*

*Make ahead and
store in the fridge
for up to 3 days.*

*Add a handful of
berries for a delicious
fruit-infused twist!*



A SIMPLE RECIPE FOR
SUNSHINE IN A GLASS

Strawberry Lemonade

Sweet, Tangy & Refreshing

*The perfect drink
for picnics, garden parties
or slow afternoons on
the porch. Serve over ice
with a slice of lemon
and a smile.*

*From my
kitchen to yours*

A refreshing summer
favourite made with
juicy strawberries,
fresh lemon juice
and just the right
touch of sweetness.

INGREDIENTS

Makes about 1.5 litres

- 250g fresh strawberries, hulled and sliced
- 150ml fresh lemon juice (about 4–5 lemons)
- 120–150g caster sugar (adjust to taste)
- 1 litre cold water
- Plenty of ice
- Lemon slices, for serving
- Fresh mint leaves, for garnish

SERVES 6–8

*Perfect for sharing on
sunny days with the
people you love.*

METHOD

1. MAKE THE STRAWBERRY PUREE

- Place the strawberries and 100g of the sugar in a blender.
- Blend until smooth.
- For a smoother lemonade, strain the puree through a fine sieve into a bowl, pressing with the back of a spoon. Discard the seeds.

2. MAKE THE LEMONADE

- In a large jug, combine the strawberry puree, lemon juice and the remaining sugar.
- Stir well until the sugar is completely dissolved.
- Add the cold water and stir to combine.

3. CHILL

- Add plenty of ice to the jug and stir again.
- Taste and adjust sweetness if needed.

4. SERVE

- Pour into glasses filled with ice.
- Garnish with lemon slices, strawberry slices and fresh mint leaves.
- Serve immediately and enjoy!

TIPS & IDEAS

- For a sparkling twist, replace half the water with soda water.
- Make ahead and keep in the fridge for up to 2 days.
- Freeze some strawberry slices in ice cubes for a beautiful touch.
- Adjust the sweetness to suit your taste and the ripeness of your strawberries.

A SIMPLE RECIPE FOR
YOUR DAILY PICK-ME-UP

ICED Coffee

*Smooth, refreshing and
perfectly balanced – this
iced coffee is your go-to
for warm mornings and
lazy afternoons.*



INGREDIENTS

- 1 cup strong brewed coffee (cooled)
- Ice cubes
- $\frac{1}{4}$ – $\frac{1}{2}$ cup milk or your favourite milk (dairy or plant-based)
- 1–2 teaspoons sweetener (optional)
- Vanilla syrup or flavouring (optional)

SERVES 1

*Quick, easy and
utterly delicious.
Your perfect iced
coffee moment.*



METHOD

- 1 BREW**
Brew your favourite coffee using a little less water for a stronger flavour.
- 2 COOL**
Allow the coffee to cool to room temperature, then refrigerate for at least 30 minutes.
- 3 PREPARE**
Fill a tall glass with ice cubes.
- 4 POUR**
Pour the cooled coffee over the ice.
- 5 ADD & STIR**
Add milk, sweetener and/or flavouring to taste. Stir well.
- 6 ENJOY**
Sip, relax and enjoy your perfect iced coffee!



TIPS & IDEAS

- Use coffee ice cubes to keep your drink from getting watered down.
- For a creamy treat, try oat, almond or coconut milk.
- Add a dash of cinnamon, cocoa powder or a pinch of sea salt for extra flavour.
- Make it a frappé – blend everything with ice for a frothy finish!

Flavour Ideas

- Vanilla
- Caramel
- Hazelnut
- Mocha



LIGHT • FLORAL • REFRESHING

Elderflower & Lemon Spritzer

DELICATE, FRAGRANT & PERFECT
FOR SUNNY DAYS

*A beautifully light and
floral summer drink with
sparkling bubbles, fresh lemon
and the delicate sweetness
of elderflower.*

*From my
kitchen to yours*

A simple, elegant
spritzer that tastes
like summer in a
glass. Perfect for
garden lunches,
afternoon tea or
relaxed evenings
in the sunshine.



INGREDIENTS

SERVES 2

- 3 tablespoons elderflower cordial (homemade or good quality)
- Juice of 1 fresh lemon
- 250ml sparkling water (chilled)
- Ice cubes
- Lemon slices, to garnish
- Fresh mint leaves (optional)
- Edible elderflower blossoms, to garnish (optional)



METHOD

- 1 PREPARE THE GLASSES**
Fill two glasses with ice cubes.
- 2 ADD THE FLAVOUR**
Pour 1½ tablespoons of elderflower cordial into each glass.
- 3 ADD LEMON JUICE**
Squeeze in the juice of half a lemon into each glass.
- 4 TOP WITH SPARKLING WATER**
Slowly top each glass with chilled sparkling water.
- 5 GENTLY STIR**
Give your spritzer a gentle stir to combine all the flavours.
- 6 GARNISH & SERVE**
Garnish with lemon slices, fresh mint and edible elderflower blossoms if you like. Serve immediately and enjoy!



TIPS & IDEAS

- Use homemade elderflower cordial for the best flavour.
- For a sweeter drink, add an extra ½ tablespoon of cordial.
- Make it extra refreshing by adding a few cucumber slices.
- Prepare a large jug for gatherings by multiplying the ingredients. Add sparkling water just before serving.
- Beautiful served in a wine glass or large tumbler.

*A little sparkle,
a little sunshine,
and nature's
sweetest blossoms.*



FRUITY • REFRESHING • PERFECTLY CHILLED

Raspberry Iced Tea

A REFRESHING SUMMER FAVOURITE
MADE WITH REAL FRUIT

A beautifully fruity iced tea made with juicy raspberries, bright lemon and a touch of honey. Perfect for sunny days and sharing with friends.



From my
kitchen to yours

This raspberry iced tea is light, refreshing and naturally sweet. A delicious way to relax and make the most of summer.



INGREDIENTS

MAKES 6 SERVINGS

- 4 black tea bags (or 4 teaspoons loose leaf black tea)
- 1 cup fresh raspberries (plus extra for garnish)
- 3 tablespoons honey (or to taste)
- 2 tablespoons fresh lemon juice
- 4 cups cold water
- Ice cubes
- Lemon slices, to garnish
- Fresh mint leaves, to garnish (optional)



METHOD

- 1 BREW THE TEA**
Boil 4 cups of water and pour over the tea bags in a heatproof jug. Steep for 5–7 minutes.
- 2 PREPARE THE RASPBERRIES**
In a small bowl, gently mash the raspberries with the back of a spoon to release their juices.
- 3 STRAIN**
Strain the raspberry mixture through a fine sieve into the brewed tea, pressing gently to extract the juice.
- 4 SWEETEN & FLAVOUR**
Stir in the honey and lemon juice until the honey has dissolved completely.
- 5 CHILL**
Add the cold water and stir well. Refrigerate for at least 1 hour until chilled.
- 6 SERVE**
Fill glasses with ice and pour over the raspberry iced tea. Garnish with fresh raspberries, lemon slices and mint leaves if you like. Enjoy!



TIPS & IDEAS

- Use loose leaf tea for a richer flavour.
- Adjust the honey to suit your sweetness preference.
- Make ahead and store in the fridge for up to 3 days.
- For a sparkling twist, top with sparkling water before serving.
- Freeze raspberries in ice cubes for a pretty garnish that won't water it down!



PERFECT FOR

- Warm summer days
- Picnics & BBQs
- Garden parties
- Relaxing afternoons

FRESH • FRUITY • SPARKLING

Strawberry Gin Fizz

A REFRESHINGLY FRUITY COCKTAIL
MADE FOR SUNNY DAYS

*Fresh strawberries, crisp gin,
bright lemon and sparkling water
come together to create a light,
bubbly and beautifully refreshing
summer drink.*

From my
kitchen to yours

A light and sparkling
cocktail bursting with
fresh strawberries,
zesty lemon and
a hint of botanicals.
Perfect for sunny
days, garden
gatherings and
celebrating the
simple joys
of summer.



INGREDIENTS

MAKES 1 DRINK

- 4–5 fresh strawberries
- 50 ml gin
- 25 ml fresh lemon juice
- 15 ml simple syrup (or to taste)
- Ice cubes
- 75–100 ml sparkling water (soda water)
- Strawberry slices & mint leaves, to garnish

METHOD

1 MUDDLE THE STRAWBERRIES

In a cocktail shaker or tall glass, muddle the strawberries with the simple syrup until juicy.



2 ADD THE INGREDIENTS

Add the gin and fresh lemon juice to the shaker (or glass) and fill with ice.



3 SHAKE (OR STIR)

Shake well for 10–15 seconds (or stir gently) until well chilled.



4 TOP WITH SPARKLING WATER

Strain into a tall glass filled with ice and top with sparkling water.



5 GARNISH & SERVE

Garnish with strawberry slices and a sprig of fresh mint. Serve immediately and enjoy!



TIPS & IDEAS

- Use a good quality dry gin for the best flavour.
- Make your own simple syrup with equal parts sugar and warm water – let it cool before using.
- For a slightly sweeter drink, add a little more syrup to taste.
- Make it extra special with flavoured gin or a splash of elderflower cordial.

PERFECT FOR

-  Sunny afternoons
-  Garden parties
-  Picnics & BBQs
-  Summer celebrations

*Sip, smile & savour
the taste of summer.*



ELDERFLOWER *Prosecco Spritz*

A LIGHT, FLORAL & REFRESHING
COCKTAIL FOR SUNNY DAYS



INGREDIENTS

- ♥ 125 ml Prosecco, chilled
- ♥ 25 ml elderflower cordial
- ♥ 25 ml soda water
- ♥ Ice cubes
- ♥ Lemon slice, to garnish
- ♥ Fresh mint leaves
- ♥ Elderflower blossoms, to garnish (optional)

METHOD

1. Fill a large wine glass with ice.
2. Pour in the elderflower cordial.
3. Add the chilled Prosecco.
4. Top with soda water and give it a gentle stir.
5. Garnish with a slice of lemon, fresh mint and elderflower blossoms, if using.

Tips & Variations

- ♥ For a sweeter drink, add a splash more elderflower cordial.
- ♥ For a non-alcoholic version, replace the Prosecco with extra soda water or lemonade.
- ♥ Add a few berries for a pretty, fruity twist.

PERFECT FOR GARDEN GATHERINGS,
LAZY AFTERNOONS & LONG SUMMER EVENINGS



Sip, relax & enjoy the simple things





SUMMER DRINKS COLLECTION



PEACH & WHITE WINE *Spritzer*

A LIGHT, FRUITY & REFRESHING COCKTAIL
PERFECT FOR WARM DAYS

INGREDIENTS

- ♥ 125 ml white wine, chilled
- ♥ 60 ml peach nectar or peach juice
- ♥ 30 ml soda water or sparkling water
- ♥ Ice cubes
- ♥ Fresh peach slices, to garnish
- ♥ Fresh mint leaves, to garnish

METHOD

1. Fill a large wine glass with ice.
2. Pour in the white wine.
3. Add the peach nectar.
4. Top with soda water and gently stir to combine.
5. Garnish with fresh peach slices and mint leaves.
6. Serve immediately and enjoy!



Tips & Variations

- ♥ Use a dry white wine such as Sauvignon Blanc, Pinot Grigio or a crisp Riesling.
- ♥ For a sweeter drink, use a sweeter white wine or add a splash of peach liqueur.
- ♥ For a non-alcoholic version, replace the wine with extra soda water or white grape juice.
- ♥ Add a squeeze of lemon juice for extra freshness.



PERFECT FOR BBQS, GARDEN PARTIES
& LAZY SUMMER AFTERNOONS



Sip, relax & enjoy the simple things





SUMMER BERRY *Sangria*

A FRUITY, REFRESHING & COLOURFUL
SANGRIA PERFECT FOR SUNNY DAYS
& LAZY SUMMER EVENINGS

INGREDIENTS

- ♥ 1 bottle (750 ml) fruity red wine (such as Merlot or Garnacha)
- ♥ ½ cup brandy
- ♥ ¼ cup orange liqueur (such as Cointreau)
- ♥ ¼ cup berry liqueur (such as Chambord) or crème de mûre
- ♥ 2 tbsp honey or sugar (optional)
- ♥ 1 orange, sliced
- ♥ 1 lemon, sliced
- ♥ 1 cup strawberries, hulled and sliced
- ♥ ½ cup raspberries
- ♥ ½ cup blueberries
- ♥ 2 cups lemonade or soda water
- ♥ Ice, for serving
- ♥ Fresh mint leaves, to garnish (optional)

METHOD

1. In a large pitcher, combine the red wine, brandy, orange liqueur, berry liqueur and honey (if using). Stir well.
2. Add the sliced orange, lemon and all the berries.
3. Cover and refrigerate for at least 2 hours, or overnight for best flavour.
4. Just before serving, add the lemonade or soda water and stir gently.
5. Fill glasses with ice, pour over the sangria and garnish with fresh mint.

Serve, sip & enjoy!



PERFECT FOR BBQS, PICNICS, GARDEN PARTIES
& LONG SUMMER AFTERNOONS

*Good company, sunshine & a glass of sangria
– that's summer.*



Tips & Variations

- ♥ Use a chilled, fruity wine for the best flavour.
- ♥ Make it ahead – it tastes even better after a few hours in the fridge!
- ♥ For a sweeter sangria, add a splash of fruit juice or a little more honey.
- ♥ Try it with rosé wine for a lighter, summer twist.





BLACKBERRY BRAMBLE

*A fruity, refreshing
summer cocktail*

A PERFECT BALANCE OF
TART BLACKBERRIES, ZESTY LEMON
AND SMOOTH GIN – LIGHT, FRUITY
& PERFECT FOR SUNNY DAYS.

INGREDIENTS

- ♥ 50 ml gin (London Dry works beautifully)
- ♥ 25 ml fresh lemon juice
- ♥ 15 ml blackberry liqueur
- ♥ 15 ml simple syrup
- ♥ A handful of fresh blackberries
- ♥ Crushed ice
- ♥ Soda water, to top
- ♥ Lemon slice & blackberry, to garnish
- ♥ Fresh mint leaves, to garnish (optional)

METHOD

1. In a shaker, gently muddle the blackberries with the lemon juice and simple syrup.
2. Add the gin, blackberry liqueur and a handful of ice. Shake well.
3. Fill a glass with crushed ice.
4. Strain the mixture over the ice.
5. Top with a splash of soda water and stir gently.
6. Garnish with a lemon slice, a blackberry and fresh mint leaves.

Sip, relax & enjoy!

PERFECT FOR GARDEN PARTIES,
BBQS & LAZY SUMMER EVENINGS



Tips & Variations

- ♥ For a sweeter drink, add a little more simple syrup to taste.
- ♥ No blackberry liqueur? Use crème de mûre or a splash of Chambord.
- ♥ Make it alcohol-free by using blackberry syrup and a splash of tonic water instead of gin.
- ♥ You can also build it in the glass – muddle the blackberries, add the remaining ingredients, stir and serve over ice.

