

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.*

