



# KIR ROYALE WITH HIBISCUS

This is a variation on the French classic. As an alternative to crème de cassis, we are using a Mexican liqueur made from hibiscus flowers.

## YOU WILL NEED

60 ml hibiscus liqueur  
Champagne

## HOW TO MAKE IT

Pour a small amount of hibiscus liqueur into four champagne glasses and top up with champagne. Serve with an edible flower with beautiful petals, preferably an organic hibiscus, or a nasturtium.

FOR MORE INSPIRATION VISIT

**FUNNY HOW FLOWERS DO THAT** .CO.UK