



ROSE MARTINI

A feminine version of the martini cocktail. Use organic rosewater in this recipe as it gives a smoother flavour.

YOU WILL NEED

- 120 ml water
- 2 tablespoons sugar
- a couple of sprigs of thyme
- 1 teaspoon crushed coriander seeds
- 200 ml vodka
- 2 tablespoons lemon juice
- 2 teaspoons organic rosewater
(the SOUQ brand is very nice)
- ice cubes
- 4 unsprayed pink rose petals

HOW TO MAKE IT

Add the water, sugar, thyme and coriander seeds to a small metal pan, and bring to the boil. Stir until the sugar has dissolved. Remove from the heat and allow to infuse for 10-15 min. Put the pan back on the heat and reduce to about half the amount. Allow the syrup to cool down and then add the lemon juice and rosewater.

Fill a cocktail shaker with ice cubes and add the vodka and syrup mixture. Shake well and pour into four martini glasses. Add an unsprayed rose petal to each glass for decoration.

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