





ROSE PETAL SANGRIA W/ WATERMELON AND MANGO

1 Tbsp dried rose petals
¼ cup caster sugar
¼ cup elderflower cordial
¼ cup gin
¼ watermelon

2 cups fresh organic rose petals
1 bunch mint leaves
1 mango, finely sliced
1 punnet strawberries, halved
750ml rosé wine

1 Combine the dried rose petals, sugar and 1 cup water in a medium saucepan and set over a moderate heat. Simmer for 20 minutes, then remove from the heat and allow to cool. Juice half the watermelon, then mix in with the cordial and gin.

2 Slice the remaining watermelon 1cm thick, then cut into star shapes. Distribute some petals, mint, mango, strawberries and watermelon stars amongst glasses, then place the remainder in a large jug and top up with wine, rosé syrup and ice. Pour into glasses.