

Herbs on the rocks for Daphnis & Chloe

Verbena & Thyme honey Syrup

Recipe for 4 servings

3g Lemon Verbena (1/2 cup)
95g Thyme Honey
190ml Filtered water (3/4 cup)
Zest of 1 organic unwaxed lemon, + one slice for serving

Place a small saucepan on the stove. Add the water, honey, lemon slice and zest. Turn on the heat and slowly bring to boil.

Remove from heat & add the Lemon Verbena. Steep for 10 minutes covered, then strain.

Chill for 2hrs before serving.

This is a light syrup with no added sugar – it will keep in the fridge for 10days, but it tastes nicer when fresh.

To serve:

1 shot syrup
2 shots sparkling water
Half slice lemon
ice cubes

Dittany & Thyme honey Syrup

Recipe for 4 servings

4g Dittany from Crete (1/4 cup)
95g Thyme Honey
190ml filtered water (3/4 cup)
Zest of 1 organic unwaxed orange, + one slice for serving

Place a small saucepan on the stove. Add the water, honey, orange slice, and zest. Turn on the heat and slowly bring to boil.

Remove from the heat and add the Dittany. Steep for 10 minutes covered, then strain.

Chill for 2hrs before serving.

This is a light syrup with no added sugar – it will keep in the fridge for 10days, but it tastes nicer when fresh.

To serve:

1 shot syrup
2 shots sparkling water
Half slice orange
ice cubes

