

COCONUT LAVENDER LEMONADE MOCKTAIL



Recipe

Ingredients :

- 1 cup coconut milk
- 1 cup fresh lemon juice (always go for freshly squeezed)
- ½ cup lavender syrup
- 2 tbsp honey or agave nectar
- 2 cups cold water
- Ice cubes as needed
- Garnish: lemon slices, lavender sprigs

Procedure :

- Blend the base: In your blender, combine coconut milk, lemon juice, and lavender syrup.
- Sweeten it up: Add honey or agave nectar and blend again.
- Dilute: Pour in cold water for a lighter texture.
- Strain: Use a strainer for that smooth, perfect finish.
- Serve: Grab your best highball glasses, fill them with ice cubes, and pour in your masterpiece.
- Top it off with a lavender sprig and a thin lemon slice.

Notes

Enjoyed best when shared