



## TWO JEWS MAKING FOOD EPISODE 24 NAUGHTY NEW YEAR

### LAVENDER GRAPEFRUIT BELLINI

#### Ingredients

Prosecco or Champagne  
Lavender Simple Syrup (buy or make)  
Grapefruit Soda  
Sprigs of Lavender or Thyme for garnish

#### Directions

- Pour 1 teaspoon of lavender simple syrup in each champagne flute.
- Fill the flutes  $\frac{3}{4}$  with champagne or prosecco and top with grapefruit soda.
- Gently stir to incorporate.
- Garnish with a sprig of lavender or thyme.

### LAVENDER SIMPLE SYRUP

#### Ingredients

1 cup water  
1 cup white sugar  
1 tablespoon fresh lavender blossoms

#### Instructions

- Combine water, sugar, and lavender blossoms in a small saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Reduce heat and simmer for 1 minute. Remove from heat and let syrup steep for about 30 minutes.
- Pour syrup into a sterilized glass jar through a mesh strainer to remove blossoms; let cool. Refrigerate.