



Gin Fizz

with Honey & Rosemary

Bright citrus, fragrant rosemary and pure Australian wildflower honey come together in this refreshing botanical cocktail. Light, sparkling and beautifully balanced, it's perfect for summer entertaining or a quiet sunset on the verandah.

SERVES 42 | PREP 10 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Honey Syrup

- 2 tbsp Mountain Mist Wildflower Honey
- 2 tbsp warm water

Gin Fizz

- 90ml premium dry gin
- 30ml fresh lemon juice
- Honey syrup
- Ice cubes
- 200ml chilled soda water

To Serve

- 2 fresh rosemary sprigs
- Lemon ribbons or thin lemon slices
- Extra Mountain Mist Wildflower Honey (optional drizzle)

METHOD

1. Stir the Mountain Mist Wildflower Honey with the warm water until completely dissolved to create a smooth honey syrup.
2. Fill two tall glasses with ice.
3. Divide the gin, fresh lemon juice and honey syrup evenly between the glasses.
4. Top with chilled soda water.
5. Stir gently to combine without losing the sparkle.
6. Garnish with a rosemary sprig and a lemon ribbon.
7. Serve immediately while beautifully chilled.

MOUNTAIN MIST TIP

Lightly clap the rosemary sprig between your hands before garnishing. This releases its natural oils and gives every sip a delicate herbal aroma.

Gather around the table.