



Strawberry Honey Spritz

with a Mountain Mist Twist

A sparkling blend of fresh strawberries, citrus and Mountain Mist Strawberry Honey.
Light, refreshing and beautifully balanced, this elegant spritz is perfect for warm afternoons, garden gatherings and slow moments shared with friends.

SERVES 2 | PREP 10 mins | COOK 5 Mins | DIFFICULTY EASY

INGREDIENTS

Strawberry Honey Syrup

- 2 tbsp Mountain Mist Strawberry Honey
- 2 fresh strawberries, sliced
- 1 tbsp fresh lemon juice

Spritz

- Ice cubes
- 250ml sparkling water
- 120ml soda water or lemonade (optional for a sweeter finish)
- 4 thin slices fresh strawberry
- 2 lemon ribbons
- Fresh basil or mint leaves

To Serve

- Extra Mountain Mist Strawberry Honey for a finishing drizzle (optional)
- Additional fresh strawberries
- Lemon slices

METHOD

1. In the base of a jug or cocktail shaker, gently muddle the sliced strawberries with the slightly warmed Mountain Mist Strawberry Honey and lemon juice until fragrant.
2. Divide the mixture between two large wine glasses.
3. Fill each glass generously with ice.
4. Pour over the sparkling water and soda water (or lemonade if preferred).
5. Stir gently to combine without losing the bubbles.
6. Garnish with fresh strawberry slices, lemon ribbons and basil or mint.
7. Finish with a very light drizzle of slightly warmed Mountain Mist Strawberry Honey if desired.
8. Serve immediately while chilled.

MOUNTAIN MIST TIP

For an extra refreshing summer spritz, freeze sliced strawberries ahead of time and use them instead of some of the ice.

Gather around the table.