



**Miele**

# Rosemary syrup

By Miele

**5 minutes, plus infusing time**

Preparation time

**5 minutes**

Cooking time

**Makes 1½ cups**

Serves

## INGREDIENTS

- 250 ml (1 cup) water
- 220 g (1 cup) white sugar
- 6 rosemary sprigs

## METHOD

1. Combine the water, sugar and rosemary in a saucepan. Bring to the boil over medium-high heat, induction setting 7. Reduce heat to medium, induction setting 5 and simmer for 2 minutes.
2. Set the syrup to infuse for up to 1 hour.
3. Strain the syrup and pour into sterilised bottles.

## Suggested uses

### Orange and rosemary mocktail

1. Pour 1 tbsp of the syrup in a cocktail shaker with ¼ cup orange juice, 1 tbsp lemon juice and ice cubes. Shake well and strain into a glass. Top with a little soda water and a sprig of rosemary.

### Rosemary old fashioned

1. Stir 1 tbsp of the syrup and 3 dashes of bitters into a glass. Add 60 ml bourbon and a large ice cube. Stir well.

## Hints and tips

- Sterilise the bottles using the Disinfect items function on Miele steam ovens. Alternatively, place the bottles upside down in the steam oven and Steam at 100°C for 10 minutes.