

Laventini Cocktail

Makes 1 serving

- 2.25 oz San Juan Distillery Gin
(or your preferred gin)
- 1 oz Lavender Simple Syrup
(recipe below)
- 1 oz Fresh Lemon Juice
- ½ oz San Juan Distillery Lavender
& Wild Rose Liqueur
(or preferred fruit liqueur or amaro)

Place in a shaker with ice. Shake and strain into martini glass garnished with sprig of fresh lavender and/or lemon wedge.

Lavender Chantilly Cream

- 1 cup Heavy Cream
- ¼ cup Powdered Sugar
- 1 tsp Organic Culinary Lavender
- ½ Vanilla Bean

1. Slice vanilla bean lengthwise. Bring vanilla bean, culinary lavender and heavy cream to a simmer in small saucepan. Steep for 15 -20 mins.
2. Refrigerate overnight.
3. The next day strain lavender and vanilla.
4. Place in large bowl and whisk with powdered cream until soft peaks form.

Use to top breakfast waffles, fresh berries, pound cake, ice cream, or your favorite dessert!

Stuffed Baby Mushrooms with Lavender and Chevre

Makes 24 mushrooms

- 24 Baby Bellas or Crimini Mushrooms, stems reserved
- 1 cup Onions, chopped
- 1 clove Garlic
- 6 oz Chevre
- 1 tsp Organic Culinary Lavender
- Salt and pepper to taste
- Olive Oil

1. Preheat oven 375°F.
2. Drizzle mushroom caps with olive oil and roast for 7 minutes. Liquid will pool in the caps. Drain off.
3. Place 2 tablespoons of olive oil in a skillet and cook onions slowly to caramelize onions until they have a deep rich brown color. Add garlic and reserved stems and sauté until stems are tender. Let cool slightly.
4. Place chevre, onions and lavender in food processor. Pulse to combine. Season with salt and pepper to taste.
5. Place filling in a piping bag and pipe on mushroom caps. Mushrooms can be refrigerated at this point and then cooked right before serving.
6. Roast for 15 minutes until filling is cooked through and slightly golden brown.

Bonus Recipe — Blueberry Lavender Shrub

1 pint fresh blueberries | 1 cup lavender sugar | 1 c apple cider vinegar

1. Blend the berries and sugar together in a food processor till smooth and well combined. Scrape the sides as needed to ensure all the sugar gets dissolved.
2. Pour into a jar or bowl, cover and refrigerate for 2 days.
3. Meanwhile, combine the vinegar and lavender in a glass jar, cover and let sit in a dark place for 2 days.
4. On the third day combine the vinegar and lavender with the berry mixture, stirring well. Refrigerate 2 more days.
5. On the fifth day strain the mixture through a fine mesh sieve being sure to press out as much liquid as possible.
6. Pour the shrub into a clean jar and refrigerate another 2 days to allow all the flavors to fully meld.

INGREDIENTS TO PREPARE AHEAD OF TIME

Lavender Sugar

Makes 2 Cups Use as a replacement for sugar in recipes, or to make lavender syrup.

- 1 tablespoon Organic Culinary Lavender | 2 cups Sugar

1. Place lavender and 1 ¾ cups sugar in a food processor. Blend for about 1 minute or until the mixture turns to a soft powder.
2. Store in a mason jar or zip lock bag. The longer the sugar is in contact with the lavender the more it will permeate and infuse the sugar.

Lavender Simple Syrup

Makes 1 Cup. Drizzle on pound cakes, fresh fruit, or with your favorite waffles or pancakes.

- 1 cup Lavender sugar | 1 cup Water

1. Bring ingredients to simmer to melt sugar. Steep for 20 minutes. Strain. Will keep one week if covered tightly and refrigerated.