

LAVENDER LONDON FOG WITH VANILLA BEAN SWEET CREAM

INGREDIENTS:

FOR SIMPLE SYRUP:

- 2 cups sugar
- 2 cups water
- 2-3 drops of LorAnn Organic Lavender Oil (do not put more than 1/16 tsp)
- 1 drop LorAnn Purple Liquid Gel Food Color

FOR TEA:

- 6 Earl Grey tea bags
- 3 cups water

FOR VANILLA BEAN SWEET CREAM:

- 1 cup heavy cream
- 1/2 cup oat milk (or any milk you prefer)
- 1/4 cup lavender simple syrup (add more to taste as needed)
- 1 tablespoon LorAnn Organic Madagascar Vanilla Bean Paste
- Dried lavender petals for garnish - optional

EQUIPMENT:

- 3 glass jars (Do not use plastic. Mason jars work well with this recipe.)



DIRECTIONS:

FOR LAVENDER SIMPLE SYRUP:

1. In a small saucepan lightly simmer the sugar and water until the sugar is completely dissolved for about 6 minutes.
2. Bring the pan off the heat and carefully drop 2-3 drops of lavender oil (more if needed) and stir to combine.
3. Add purple liquid gel food coloring and pour into a jar.
4. Allow to cool.

FOR TEA:

1. In the same pot bring water and Earl Grey tea bags to a boil.
2. Once boiled turn down heat and allow to steep for 8 minutes.
3. Strain and pour into a separate jar.
4. Allow to cool.

FOR VANILLA BEAN SWEET CREAM:

1. Add heavy cream, milk, simple syrup, and vanilla bean paste to a jar fitted with a lid and shake very well for

- 1 to 2 minutes. The ingredients should combine and become a thick sweet cream.
2. For an added foamy texture, use a hand frother and froth until foamy.

ASSEMBLY:

1. Lay out each jar filled with its component.
2. Add 2-3 tablespoons of lavender simple syrup to taste to a fresh glass.
3. Layer ice on top.
4. Next, pour 1 cup of tea.
5. Add a splash of oat milk to fill about $\frac{3}{4}$ of the glass.
6. Top the glass with the vanilla bean sweet cream and add a sprig of dried lavender for garnish.

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