



MIX IT WITH

RIMUSS

Rosemary Spritz

Preparation for 1 glass

4 cl homemade rosemary syrup*

A few ice cubes

Top: Rimuss Bianco Dry

Decoration: Rosemary sprig

Put ice cubes in the glass, add the syrup and top up with Rimuss Bianco Dry.

*Rosemary syrup

30 cl Rimuss Bianco Dry

30 cl water

1 lemon, juice only

350 g sugar

8 sprigs rosemary

For the syrup, bring 3dl Rimuss Bianco Dry to the boil in a pan with the water, sugar and lemon juice. Then remove from the heat and add the coarsely chopped rosemary. Leave to infuse for one hour. Pour the syrup through a sieve into a bottle and add some plucked rosemary for appearance and aftertaste. Keep in the fridge for about three months.

