

## Lemon Sorbet Soda Floats

### Ingredients:

- 2 cups water
- 1 cup sugar
- 3/4 cup Rose's lemon cordial
- Lemon zest
- Freshly squeezed lemon juice
- Rose's Dry lemon drink 330ml
- Rose's Lime & Lemonade flavoured drink 330ml
- Rose's Passion Fruit & Lemonade flavoured drink 330ml
- Raspberries
- Granadilla pulp
- Mint leaves
- Lime wedges

### Method:

1. Bring 2 cups of water to the boil with 1 cup sugar for 5 minutes.
2. Pour the mixture into a mixing bowl together with 3/4 cup of Rose's lemon cordial, lemon zest and juice from one lemon. Stir to combine.
3. Freeze the mixture for 4 - 6 hours.
4. Using an egg beater, beat the mixture until smooth and place back in the freezer for another 4 - 6 hours.
5. Repeat the beating and freezing process another two times.
6. Once ready, scoop out balls of the sorbet and place 2 balls in each glass.
7. In the first glass serve the lemon sorbet with Rose's dry Lemon drink & fresh raspberries.
8. In the second glass serve the sorbet balls with Rose's passion fruit and lemonade drink, topped with granadilla pulp.
9. In the third glass serve the sorbet balls with Rose's lime and lemonade drink and fresh lime wedges.
10. Serve and ENJOY!