

Dipping Daisy

 Dairy Free

READY IN



5 min.

SERVINGS



1

CALORIES



2850 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 dashes angostura bitters
- ☐ 2 tablespoon plus
- ☐ 1 pound granulated sugar
- ☐ 0.3 ounce honey
- ☐ 1 ounce juice of lemon
- ☐ 1 lemon zest
- ☐ 1 tablespoon lemon zest
- ☐ 1.5 ounces scotch whiskey

- ☐ 1 teaspoon raspberry sorbet
- ☐ 8 ounces st. germain
- ☐ 0.3 ounce water
- ☐ 2 pints water divided

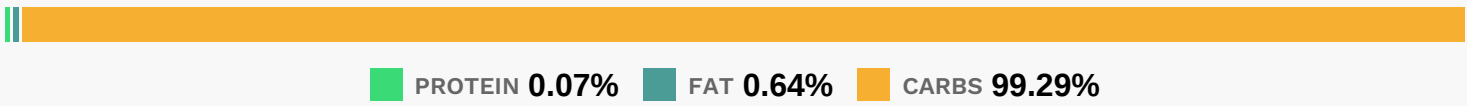
Equipment

- ☐ sauce pan
- ☐ ice cream machine

Directions

- ☐ To make the elderflower sorbet: Simmer the sugar with the first pint of water in a medium saucepan until fully dissolved to create a simple syrup.
- ☐ Stir in remaining pint water, lemon juice, elderflower liqueur, lemon zest, and corn syrup. Cover and allow mixture to chill in the refrigerator or in an ice bath (by placing the saucepan into a sink filled with ice and water).
- ☐ Transfer the chilled mixture into the pre-chilled ice cream maker's container. Process the mixture according to the ice cream maker's directions.
- ☐ Transfer the sorbet into an air tight container and freeze until ready to use.
- ☐ To make the Dipping Daisy, stir honey and water together until dissolved.
- ☐ Add to cocktail shaker, along with Scotch, lemon juice, and lavender bitters. Fill with ice and shake for 15 seconds.
- ☐ Strain into a chilled cocktail glass. Float the elderflower sorbet on top and garnish with lemon peel.
- ☐ Serve straight up.

Nutrition Facts



Properties

Glycemic Index:156.36, Glycemic Load:326.13, Inflammation Score:-4, Nutrition Score:3.70565223953%

Flavonoids

Eriodictyol: 1.38mg, Eriodictyol: 1.38mg, Eriodictyol: 1.38mg, Eriodictyol: 1.38mg Hesperetin: 4.1mg, Hesperetin: 4.1mg, Hesperetin: 4.1mg, Hesperetin: 4.1mg Naringenin: 0.39mg, Naringenin: 0.39mg, Naringenin: 0.39mg, Naringenin: 0.39mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 2850.21kcal (142.51%), Fat: 1.67g (2.57%), Saturated Fat: 0.02g (0.1%), Carbohydrates: 585.56g (195.19%), Net Carbohydrates: 584.1g (212.4%), Sugar: 581.93g (646.59%), Cholesterol: 0mg (0%), Sodium: 84.08mg (3.66%), Alcohol: 16.21g (100%), Alcohol %: 1.16% (100%), Protein: 0.39g (0.79%), Vitamin C: 26.49mg (32.11%), Copper: 0.21mg (10.42%), Vitamin B2: 0.1mg (6.07%), Fiber: 1.46g (5.86%), Calcium: 57.07mg (5.71%), Selenium: 3.2µg (4.57%), Magnesium: 13.62mg (3.4%), Vitamin B1: 0.04mg (2.89%), Zinc: 0.4mg (2.68%), Iron: 0.38mg (2.13%), Folate: 7.37µg (1.84%), Potassium: 62.02mg (1.77%), Vitamin B6: 0.04mg (1.77%), Manganese: 0.03mg (1.53%)