

# Rose Water Syrup

## Ingredients:

400g sugar  
250ml water  
1 tbsp lemon juice  
2 tbsp rose water

## Equipment:

Basic toolbox, medium saucepan

## Method:

1. Measure out the sugar and water and lemon juice and place in medium saucepan. Mix well with a wooden spoon.
2. Place on stove burner and place on medium heat. Bring mix to the boil and cook for 5-10 minutes until the liquid is just thick enough to coat the back of a spoon.
3. Next stir in the rose water and cook syrup for a moment. Remove pot from heat.
4. Allow syrup to cool to room temperature.