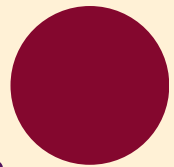
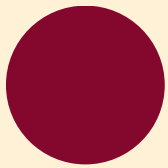


SUMMER MOCKTAILS

WITH MOON & JUNE



5 easy, real-ingredient mocktails
for your **next garden party** or
summer barbecue

by Joanna Perry



Contents

- I Hello Friends
- II Recipes
- III Few extra tips



HELLO FRIENDS

Welcome to My Summer Table

One of my fondest childhood memories takes me back to the **summer house** my dad built in the countryside. Every weekend in July and August, our family gathered with friends – bathing suits drying on camping chairs, the scent of anti-mosquito candles, wild berries on our fingers.

I've returned to that same house every summer since—these last few years with my husband and two daughters. When I want to capture that feeling of lightness and joy, I think of those **long BBQ evenings**: glasses clinking, kids running barefoot, grown-ups laughing.

The drinks you'll find here are made for moments like that. They're crafted with real ingredients and take just minutes to prepare. **I hope these recipes help you create your own beautiful memories this summer – with a delicious drink in hand and a clear head to enjoy every second.**

Cheers,
Joanna xoxo

Strawberry & Kiwi Herbal Cooler

I first made this drink on a gloomy Tuesday afternoon, hoping to not only boost my vitamin C levels, but also my mood. With added green tea, it has a perfect balance between sweet & slightly bitter.

Servings: 2

Equipment: Shaker

Ingredients:

1 cup brewed green tea

1 cup strawberries,
hulled & sliced

1 tablespoon honey

1 tablespoon fresh lime
juice

1 spring of rosemary

2-3 sage leaves

Instructions:

- 1** In a shaker / sturdy jar, muddle the strawberries, kiwi, herbs, honey & lime juice.
- 2** Add the green tea to the mixture & shake well.
- 3** Fill two glasses with ice & strain the mixture.
- 4** Garnish with fresh herbs.



Lemon, Thyme & Ginger Spritz

I've heard many complaints about non-alcoholic drinks, and one of the most common is that they just taste like juice. My answer? Use herbs and spices to deepen the flavor and win over the skeptics. Feel free to increase the ginger in this recipe if you want to give the drink more of a kick.

Servings: 2

Ingredients:

3-4 cm piece ginger

1 tablespoon dried mint

2-3 springs fresh thyme

2 tablespoons honey or maple syrup

Juice of 1 lemon

Sparkling water

Instructions:

- 1** In a small pot, combine 1 cup water, ginger, dried mint & thyme. Simmer for 7 minutes & strain.
- 2** While the mixture cools off a little, stir in the honey.
- 3** Let it cool. Stir in the lemon juice.
- 4** Pour over ice in two glasses. Top with sparkling water & garnish.



Rhubarb Vanilla Prosecco Mocktail

Nothing screams the end of winter more loudly than rhubarb. Since it's in season only for a short while, you can also replace it with a mix of raspberries and strawberries, or a combo of apples and strawberries. Opportunities are endless!

Servings: 2

Ingredients:

1 cup chopped rhubarb

3 tablespoons maple syrup or agave syrup

¼ teaspoon dried ginger

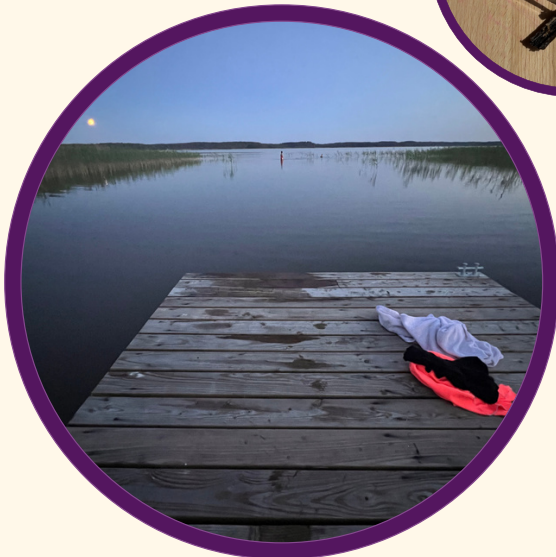
½ vanilla bean, split & seeds scrapped

2 tablespoons fresh lemon juice

1 cup non-alcoholic prosecco

Instructions:

- 1** In a saucepan, combine rhubarb, ¾ cup water, dried ginger, maple syrup, lemon juice and vanilla bean.
- 2** Bring to a boil, then simmer for 10-15 minutes until the rhubarb breaks down.
- 3** Remove from heat. Strain through a fine sieve, pressing the solids to extract the syrup. Let the syrup cool fully.
- 4** Add 3-4 tablespoons of rhubarb syrup to each glass. Top with approximately ½ cup of non-alcoholic Prosecco. Stir gently.



Rosemary Lemonade

Two Ways

If there is one herb in my garden that can survive any level of ignorance & forgetfulness from my side, it's the rosemary. It also usually survives the winter and adds a great depth & woody flavor to non-alc drinks. You can go for the warm option whenever the weather turns and you need a bit of **hygge in the middle of the summer**.

Servings: 2

Ingredients:

1 cup cane / unrefined sugar

1 cup water

4-5 sprigs of rosemary

200 ml fresh squeezed grapefruit juice

200 ml tonic water / sparkling water

Fresh rosemary & grapefruit peel for garnish

Instructions for the rosemary syrup:

- 1 Melt sugar with water in a 1:1 ratio, add a few sprigs of chopped rosemary, and let it infuse for a few hours or overnight. Strain & store refrigerated.

Instructions for the Lemonade:

- 1 Mix 2-3 tablespoons of rosemary syrup, grapefruit juice & top with tonic / sparkling water
- 2 Garnish with fresh rosemary & grapefruit peel.
- 3 For **hot version**: replace the bubbly drink with **hot water**.



Matcha & Elderflower Spritz

This drink is a perfect mix of the slightly bitter matcha flavour and the essential summer ingredient, the elderflower syrup. Remember that matcha is a natural source of caffeine, hence it's better to serve it during the day / for an outdoor brunch.

Servings: 2

Instructions:

- 1 Assemble the drink, pouring matcha, syrup, lime juice & prosecco over ice.
- 2 Garnish with dried elderflower & lime zest.

Ingredients:

60ml brewed matcha tea

1-2 spoons of
elderflower syrup

Splash of lime juice

Non-alcoholic prosecco

Lime zest & dried
elderflower for garnish



What makes a great mocktail?

Few tips for you & equipment you might need:

- **The power of herbs:** you'll see quite a few of those in my recipes & I encourage you to use fresh ones. **For longer life**, you can store them in a jar of water (like the flowers) or, in case of woody herbs like rosemary or thyme, wrap them in a damp paper towel and store in the fridge.
- **Make it spicy:** for each recipe, you can also decide to add more "oomph" by adding extra ginger / ginger beer / little bit of crushed pepper (pink pepper works for that best)
- **Garnish is the way to go:** please don't skip the extra herbs & spices to garnish the drinks. You'll get way more aroma / scent & visual appeal with those.
- **Equipment:** you'll only need basic kitchen equipment to prepare these recipes, a shaker & muddler can be helpful but not a must.

