



UK Lavender now in!

We are very pleased to be able to offer [dried lavender grown in England](#). We have been looking around for a couple of years for a UK supplier, but the quantities available were too small. But finally success! Historically lavender imported from France is the first choice, because it is good quality at a budget price - hopefully things will gradually change in favour of home grown. As a general rule across lavender suppliers, if you wish to Buy British, check the product description - don't assume that a UK lavender farm is selling UK lavender as many also import.

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www.daisyshop.co.uk



Lavender Shortbread

We are also pleased to be able to expand our [culinary lavender range](#) this week. We have **new** lavender essence (real lavender food flavouring) at £4.29 for 10ml, and 1Kg bulk culinary lavender packs at £29.99 - both **sourced in the UK**. From our French range there is a **new** culinary lavender gift tin at £6.99 in time for Mothers Day. All these stocks are limited while we test the market, so get them while you can!

Back in stock - French culinary lavender 60g pack at £3.49.

I thought I'd celebrate all this by making a batch of lavender shortbread.

Recipe

Makes 16 small rounds.

Ingredients - 150g plain flour - pinch of salt - 100g butter - 50g caster sugar - 2 tsp culinary dried lavender flowers.

Preheat oven to 160degC. Slightly crush 1tsp lavender flowers in a pestle and mortar to release the natural oils. Sift the flour and salt into a mixing bowl with the caster sugar, butter and crushed lavender, and rub in using fingertips to make a crumbly mixture which can then be kneaded together to make a dough. Roll out to 1cm thick and cut into individual rounds. Sprinkle with the remaining lavender flowers, pressing them down gently until they stick, then bake for 10-15 mins until the shortbread is just starting to brown. Leave for 10 mins before removing from baking tray, and sprinkle with caster sugar.

Tips

- Some people recommend leaving the lavender flowers for decoration until after the shortbread is baked, but I find they just fall off.
- The amount of lavender flowers used is entirely personal, and lavender flavour can become overpowering very quickly so try it out and exercise caution!
- Try substituting lavender flowers for a few drops of essence or try a little of both.

Send us your lavender recipes

We are always interested to hear what our customers think - especially if you have a recipe or lavender cookery tip or photo, so do please share your comments - we will try and publish them. Either reply to this email or contact us via Facebook or Twitter (see links at bottom).

Mothers Day 3rd April

[Mothers Day](#) is fast approaching - why not bake some shortbread! We have many gift ideas on our website such as potpourri, giftwrapped lavender bunches, fragrance diffusers, incense and candle gift sets, heart shaped trays and wreaths, rosebud garlands, scented sachets, and even cute doggy gift towels, so do take a look.

With best wishes
Ruth.
(Director)

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Don't forget you can still get **FREE DELIVERY** on any shopping basket containing loose fragrant french dried lavender (Grosso) - but you have to use the coupon code **DRIEDLAVENDEROFFER** at the checkout!

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