

Homemade Lemonade in Different Variations

Ingredients (for 1 Jug or Bottle ca. 750ml)

For the sugar syrup, makes ca. 1,5L syrup

1 KG Sugar

1 Litre Water

3-4 500ml sterile empty glass bottles with a screw on lid

For Lemonade

75 ml Freshly pressed Lemon juice (2-3 organic Lemons)

75 ml Sugar syrup (If you like your lemonade sweeter then use more)

Ca. 500 ml Cold Sparkling Water

5-10 Ice cubes

A few slices of fresh Lemon

Opt. 1 Sprig of Fresh Mint

For Raspberry Fizz

50 ml Kates Raspberry Vinegar (**Don`t** use Shop bought Raspberry Vinegar this will taste disgusting!)

50 ml Sugar Syrup (If you like your Raspberry Fizz sweeter then use more)

Ca. 500ml Cold Sparkling water

5-10 Ice Cubes

A Few Frozen or Fresh Raspberries

Opt. 1 Sprig of Fresh Mint

Opt. 1 Lemon Zest Spiral

1 Empty Bottle 750 ml or 1 Jug

Preparation

1. Gently boil the sugar and water on a medium heat until the sugar has dissolved. Be careful the mixture is very hot!
2. Fill the sugar mixture in the empty bottles and screw on the lids. Tip them on their lids for a second, this will make them airtight so that the sugar syrup will keep for longer.
3. Leave to cool.
4. Pour the lemon juice (or Kates Raspberry Vinegar if making raspberry Fizz) into a jug or an empty wide neck bottle, then add

the sugar syrup, ice cubes, slices of lemon (or raspberries) and a sprig of fresh mint if using.

5. Fill up the jug, or bottle with cold sparkling water and stir well.

Tip:

You can use lots of different juices to make different fizz. You could even just puree ripe fresh fruit. If the fruit is very sweet you will need less sugar syrup.

This fizz is great for partys and can be prepared in the morning. Choose bottles with screw on lids that fit upright into your fridge. Pour the juice of your choice into the bottles and add the sugar syrup and the matching fruit. Now all you need ist to add cold fizzy water and ice. If you want to you can even add some white wine or prosecco. Mix well!

Enjoy

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video