FRESH & COOL

Fresh Mint Lemonade

PREP	COOK	SERVES
10 min	5 min	6 glasses

Vegan · Vegetarian

Proper lemonade from real lemons, sugar syrup and a lot of crushed mint, served over ice.

Ingredients

For the syrup

- 150 g sugar
- 150 ml water

For the lemonade

- 300 ml fresh lemon juice (about 6 large lemons)
- 900 ml cold water
- A large handful of fresh mint
- Ice
- Lemon slices, to serve

Method

1. Heat the sugar and water in a small pan, stirring, until the sugar has dissolved. Let the syrup cool.
2. Squeeze the lemons and strain out the pips.
3. Bruise the mint gently with the back of a spoon in a large jug.
4. Add the lemon juice, syrup and cold water and stir well.
5. Chill, then serve over ice with lemon slices and extra mint.

> **Cook's tip**
>
> Taste before you chill it. Cold drinks taste less sweet, so you may want a little more syrup.