HOT & BOLD

Spicy Ginger Lemonade

PREP	COOK	SERVES
15 min	10 min	6 glasses

Vegan Vegetarian

Sharp lemonade with a strong ginger kick and a pinch of cayenne. Fiery, fresh and very refreshing.

Ingredients

For the ginger syrup

- 100 g fresh ginger, thinly sliced (unpeeled is fine)
- 150 g sugar
- 250 ml water

For the lemonade

- 250 ml fresh lemon juice (about 5 lemons)
- 800 ml cold sparkling or still water
- A pinch of cayenne pepper (optional)
- Ice
- Lemon slices, to serve

Method

1. Simmer the ginger, sugar and water in a pan for 10 minutes, then leave to steep for 20 minutes.
2. Strain the syrup into a jug and cool.
3. Add the lemon juice and the cold water and stir well.
4. Add a pinch of cayenne if you want extra heat.
5. Serve over ice with lemon slices.

Cook's tip

Leave the ginger to steep longer for a stronger drink. The syrup keeps in the fridge for a week.