thermomix



NO NASTIES LEMONADE (TM6, TM5)

INGREDIENTS

2-3 lemons, unpeeled, cut into halves, pips removed (approx. 240 g) 1000 g chilled water 100 g caster sugar, adjust to taste 10 ice cubes

USEFUL ITEMS

large jug

THERMOMIX PARTS

measuring cup, simmering basket, spatula

Preparation

- 1. Place lemons, 500 g of the water and caster sugar into mixing bowl and crush **2 sec/speed 10**.
- 2. Add remaining 500 g water. Insert simmering basket, hold it in place with spatula and strain lemonade into a jug. Add ice cubes and serve immediately.

TIPS

- Use smaller lemons with smooth, shiny peel as they are juicier and have less white pith.
- For sweeter or tarter lemonade, adjust sugar to taste.
- Be sure to use unwaxed (preferably organic) lemons for this recipe.

VARIATION

 Substitute lemons with either 2 small oranges or 1 grapefruit, cut into quarters, pips removed.