

## Leckere Limonadenrezepte

VON

VELESAS



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### 1. Lemonade

Ingredients:

- 350 g of sugar
- 2 liters of water
- 350 ml of freshly squeezed lemon juice

Preparation:

Place the sugar in a small saucepan, and add in 250 ml of water. Add in the lemon juice and stir over a moderate heat and bring to the boil until the crystals dissolve.

### 2. Orange lemonade

Ingredients:

- 3 oranges
- 1 lemon
- 100 g of sugar
- 1½ liters of water

Preparation:

Squeeze out the juice from the citrus fruit and cut off the top layer of the citrus peel. Place the sugar in a pan and fill with water. Stir in the juice and bring to the boil, then reduce the heat and simmer for a further 5-10 minutes.

### 3. Strawberry lemonade

Ingredients:

- 420 g of liquid honey
- 1,700 ml of water
- 450 g of strawberries
- 350 ml of freshly squeezed lemon juice
- a handful of ice cubes

Preparation:

Add 500 ml water to the honey and stir until the mixture is uniform. Puree the strawberry and honey mixture in a blender. Add the lemon juice and the rest of the water and stir. Pour the drink into glasses with ice cubes

### 4. Pear lemonade

Ingredients:

- 1 kg of pears
- 100 ml of freshly squeezed lemon juice
- 2½ liters of clear water
- several sprigs of mint
- Honey - to taste
- 1½ liters of mineral water

Preparation:

Peel the pears, cut them in halves lengthwise, and remove the seeds. Pour half of the lemon juice over the fruit and add both to the pan. Add the [clear] water and mint and make the mixture boil. Reduce the heat and simmer the pears, while it is covered, for about 40 minutes. Discard the mint and transfer the fruit to a plate. Allow the broth to cool a little and then mix it with honey. The liquid should be quite sweet. Leave the broth and pears to cool and puree the fruit in a blender. Then mix the puree with the pear broth, mineral water and the remaining lemon juice.

### 5. Ginger-mint lemonade

Ingredients:

- 100 g of sugar
- 1 liter of water
- 1 piece of ginger, 2-3 cm in size
- ½ bunch of mint leaves
- 250 ml of freshly squeezed lemon juice
- a handful of ice cubes

Preparation:

Put the sugar in a small saucepan and add 120 ml water. Stir over a moderate heat and boil until the crystals dissolve. Add the coarsely chopped peeled ginger and mint leaves to the syrup, stir the mixture and leave to cool. Strain the syrup through a sieve and mix the liquid with the remaining water and lemon juice. Pour the drink into glasses with ice cubes.

### 6. Brazilian lemonade with condensed milk

Ingredients:

- 4 limes
- 200 g of sugar
- 1,400 ml of water
- 6 tablespoons of condensed milk
- a handful of ice cubes

Preparation:

Cut off the ends of the limes and divide each fruit into eight slices. Using a blender, blend the citrus fruit, sugar and water until it is uniform. Strain the resulting mixture through a sieve. Mix the liquid with the condensed milk. Then add the ice and mix again with a blender.

### 7. Raspberry lemonade

Ingredients:

- 340 g of raspberries
- 120 ml of clear water
- 100 g of sugar
- 150 g of honey
- 240 ml of freshly squeezed lemon juice
- 1 liter of mineral water
- a handful of ice cubes

Preparation:

Puree the raspberries with a blender and sieve out the juices thereof. Dissolve the sugar and honey in water. Add the sieved berry puree, lemon juice and mineral water. Pour the lemonade into glasses with the ice cubes.

### 8. Pineapple lemonade

Ingredients:

- 1 medium-sized pineapple
- 100 ml of freshly squeezed lemon juice
- 3 tablespoons of brown sugar
- 1,200 ml of water
- A handful of ice cubes

Preparation:

Peel the pineapple and cut into medium-sized pieces. Blend the pineapple, lemon juice and sugar in a blender until the mixture is homogenous. Dilute the resulting mixture with water and add ice.

### 9. Peach lemonade

Ingredients:

- 5-6 peaches
- Finely grated zest of three lemons
- 250 g of sugar
- 1½ liters of water
- 250 ml of freshly squeezed lemon juice
- a handful of ice cubes

Preparation:

Cut the peaches into small pieces and put them in the pan. Add the zest, sugar and 500 ml of water to it, and cook over a moderate heat until the sweet crystals have dissolved and the peaches are soft. Using a masher, simmer the fruit a little longer until it has slightly thickened. Allow the mixture to cool and pass through a sieve. Add the remaining water and lemon juice. Pour the drink into glasses with ice.

### 14. Rosemary lemonade

Ingredients:

- 2 liters of water
- 2-3 sprigs of fresh rosemary
- 100 g of sugar
- 170 g of honey
- 300 ml of freshly squeezed lemon juice
- a handful of ice cubes

Preparation:

Bring 500 ml of water to the boil in a saucepan. Add the rosemary, then reduce the heat, cover, and simmer for 10 minutes. Remove the rosemary and leave the broth to cool. Dissolve the sugar and honey in it and leave to cool. Add the lemon juice and remaining water. Pour the lemonade into glasses with ice

### 10. Cucumber lemonade

Ingredients:

- 1 large cucumber
- 280 ml of freshly squeezed lemon juice
- 170 g of liquid honey
- 500 ml of clear water
- 800 ml of mineral water

Preparation:

Cut the cucumber into medium-sized pieces. In a blender, mix them together with lemon juice, honey and water. Strain the mixture through a sieve and mix with mineral water.

### 15. Pomegranate lemonade

Ingredients:

- 200 g of sugar
- 1 liter of water
- 300 ml of freshly squeezed lemon juice
- 500 ml of pomegranate juice
- a handful of ice cubes

Preparation:

Put the sugar in a small saucepan and add 250 ml of water. Stir in the syrup and boil until the crystals dissolve. Then leave to cool.

Mix the lemon and pomegranate juice and the remaining water to the syrup. If the lemonade is sour, simply add sugar to taste. Pour the drink into glasses with ice.

### 11. Basil lemonade

Ingredients:

- 1 lemon
- 1 bunch of purple basil
- 150 g of sugar
- 2½ liters of water
- a handful of ice cubes

Preparation:

Slice the lemon and separate the basil leaves from the stems. Add the leaves, citrus fruit and sugar into boiling water. Bring to the boil again, then remove the mixture from the heat, cover it, and leave to simmer for 15 minutes.

Remove the lemon and leave to rest for half an hour. Strain the drink through a sieve, leave to cool and pour into glasses with ice.

### 16. Watermelon lemonade

Ingredients:

- 1 watermelon (5kg)
- 2 limes
- 3 tablespoons of brown sugar
- 500 ml mineral water
- a handful of ice cubes

Preparation:

Cut the watermelon into quarters and remove the flesh from the rind with a knife, then put the removed flesh in a bowl. Squeeze the lime and pour over the melon pieces.

Now puree everything finely with a hand blender. Add the brown sugar and mix well. Pour the juice through a fine sieve. Prepare glasses with ice cubes, pour in the juice and fill with mineral or tap water.

### 12. Kiwi lemonade

Ingredients:

- 8 medium-sized kiwis
- some plain water
- 150 g of sugar
- 180 ml of freshly squeezed lemon juice
- 1 liter of mineral water

Preparation:

Peel the kiwis and cut two of them into small cubes. Place the pieces in ice cube trays, cover with water and freeze. Puree the remaining kiwis in a blender and grind through a sieve. Dissolve the sugar in the lemon juice, then add the fruit puree and mineral water, and stir. Add the kiwi ice cubes to the drink.

### 17. Rhubarb lemonade

Ingredients:

- 1 kg of rhubarb
- 500 g of sugar, which could be replaced with sweetener or stevia
- 3 liters of water
- n. B. Mint
- 1 lime
- Ice cubes

Preparation:

Rinse the rhubarb and cut it roughly into pieces. Bring to the boil in 3 liters of water with sugar to taste and simmer for 5 minutes. Remove the saucepan from the heat and leave to simmer for another 30 minutes. Pour through a sieve and serve with mint, lime and ice cubes.

### 13. Lavender lemonade

Ingredients:

- ½ bunch of fresh lavender or 1-2 tablespoons of dried lavender
- 200 g of sugar
- 1 liter of water
- 350 ml of freshly squeezed lemon juice
- a handful of ice cubes

Preparation:

Cover the lavender with sugar and hold it in place with your hands. Add this in 500 ml of boiling water and stir to dissolve the sugar. Cover the container and leave it to stand for 30-40 minutes. Strain the resulting syrup. Add lemon juice and the remaining cold water. Pour the drink into glasses with ice.

### 18. Apple-herb lemonade

Ingredients:

- Herbs of your choice (basil, mint, lemon balm, lemon thyme, etc.)
- 500 ml of apple juice
- 1 lemon
- Sugar
- 1 liter of mineral water
- Ice cubes

Preparation:

Wash, pluck, and finely chop the herbs.

Boil the apple juice, as well as the juice of half a lemon with the sugar until the sugar dissolves. Then turn off the heat, add the herbs and leave the mixture to simmer until it has cooled.

Pour through a fine sieve. Pour the herb and apple filtrate into glasses with ice.