

A SIMPLE RECIPE FOR
SUNSHINE IN A GLASS

Strawberry Lemonade

Sweet, Tangy & Refreshing

*The perfect drink
for picnics, garden parties
or slow afternoons on
the porch. Serve over ice
with a slice of lemon
and a smile.*

*From my
kitchen to yours*

A refreshing summer
favourite made with
juicy strawberries,
fresh lemon juice
and just the right
touch of sweetness.

INGREDIENTS

Makes about 1.5 litres

- 250g fresh strawberries, hulled and sliced
- 150ml fresh lemon juice (about 4–5 lemons)
- 120–150g caster sugar (adjust to taste)
- 1 litre cold water
- Plenty of ice
- Lemon slices, for serving
- Fresh mint leaves, for garnish

SERVES 6–8

*Perfect for sharing on
sunny days with the
people you love.*



METHOD

1. MAKE THE STRAWBERRY PUREE

- Place the strawberries and 100g of the sugar in a blender.
- Blend until smooth.
- For a smoother lemonade, strain the puree through a fine sieve into a bowl, pressing with the back of a spoon. Discard the seeds.

2. MAKE THE LEMONADE

- In a large jug, combine the strawberry puree, lemon juice and the remaining sugar.
- Stir well until the sugar is completely dissolved.
- Add the cold water and stir to combine.

3. CHILL

- Add plenty of ice to the jug and stir again.
- Taste and adjust sweetness if needed.

4. SERVE

- Pour into glasses filled with ice.
- Garnish with lemon slices, strawberry slices and fresh mint leaves.
- Serve immediately and enjoy!

TIPS & IDEAS

- For a sparkling twist, replace half the water with soda water.
- Make ahead and keep in the fridge for up to 2 days.
- Freeze some strawberry slices in ice cubes for a beautiful touch.
- Adjust the sweetness to suit your taste and the ripeness of your strawberries.

