

Limonata

Refreshing homemade Turkish limonata with fresh lemon, mint and sugar. Perfect summer drink recipe ready in 15 minutes. Natural and additive-free.

15	15	4	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Limonata

Malzemeler

- 2 lemon
- 9 sprig mint
- 4 tbsp granulated sugar
- 4 cup water

Yapılış

- Prepare the mint base**

Place 9 mint sprigs and the zest from 2 lemons in a mortar and pestle. Add 1 tablespoon sugar and muddle vigorously for 1-2 minutes until the mint leaves are completely bruised and release their oils.
- Juice the 2 zested lemons to yield about 1/4 cup fresh lemon juice. Add the lemon juice to the muddled mint mixture and stir to combine.
- Make the limonata**

Add the remaining 3 tablespoons sugar to 4 cups cold water and stir until the sugar completely dissolves, about 1-2 minutes.
- Pour the mint and lemon mixture into the sweetened water and stir well to combine all flavors.
- Strain the limonata through a fine-mesh sieve or cheesecloth to remove all mint pieces and pulp, pressing the solids to extract maximum flavor.
- Serve immediately over ice in tall glasses, or chill in the refrigerator for 30 minutes before serving for best flavor.

İpuçları

Roll lemons firmly on a hard surface before juicing to extract maximum juice from each fruit.

Use a mortar and pestle (havana) to properly muddle mint and lemon zest - this releases essential oils that simple stirring cannot achieve.

Strain the finished limonata through cheesecloth or fine mesh to remove pulp and mint pieces for a smooth, professional presentation.

Adjust sweetness gradually - you can always add more sugar, but you cannot remove it once dissolved.

Chill all ingredients beforehand for immediately refreshing limonata without diluting with too much ice.

Save some mint sprigs and lemon wheels for garnish to enhance the visual appeal and aroma of your drinks.

Make flavored ice cubes by freezing lemon juice with mint leaves to prevent dilution while adding extra flavor as they melt.