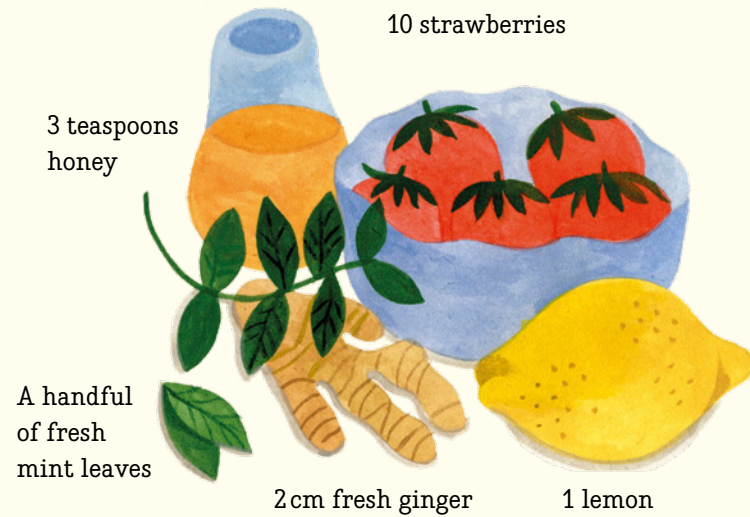


Lemonade

During hot summer days, lemonade is a super-refreshing drink. It's easy to make and, once poured into a clean bottle with a lid, it's easy to take along to a picnic and share with friends. Classic lemonade only needs lemon juice, sugar, and water, but you can add other fruit if you like, or herbs such as rosemary—or even vegetables like cucumber.

Ingredients:



Takes 45 minutes, serves 4

You will need:

- 1 knife and chopping board
- 2 bowls
- 1 big spoon
- 1 measuring jug
- 1 hand whisk
- 1 sieve
- A jar or carafe (at least 1 liter)
- 1 citrus squeezer (optional, as you can squeeze the lemon by hand if necessary)

1 With an adult helping you, peel and thinly slice the ginger.



2 Place the ginger in one of the bowls, add the mint and honey, then stir.



3 Boil 500 ml water (2 cups), pour it over the ginger and honey mixture, combine it using the whisk, then leave to rest for 30 minutes.



4 Using the sieve, pour the infused water into the other bowl, separating it from the ginger and mint.



5 Slice the strawberries, then thinly slice half of the lemon.



6 Add the fruit slices to your jar or carafe, then pour in the infused water.



7 Squeeze the other half of the lemon over the top, then add another 500 ml cold water.



8 Stir with the spoon, then put the lemonade in the refrigerator for a few hours. If you can't wait, serve it with ice.

You can try mixing the flavors up. If you love watermelon, add a big slice of that instead of the strawberries!