

Miele

Lemongrass and lime cooler

By Donna Hay

5 minutes, plus dehydrating time

Preparation Time

21 minutes

Cooking Time

275 ml syrup

Serves



INGREDIENTS

Lemongrass and lime syrup

220 g (1 cup) caster sugar
250 ml (1 cup) lime juice
6 lemongrass stalks, trimmed and chopped into 1 cm size pieces

To serve

Crushed ice
Extra lemongrass stalks
Gin or vodka, optional
Tonic water
Dried lime

Miele accessories

Universal tray

METHOD

Dried lime

1. Thinly slice limes horizontally and place on universal trays lined with baking paper.
2. Place into the oven on Drying function at 70°C for 6-8 hours, or until dry to touch. Store in an airtight container.

Lemongrass and lime syrup

1. Place the sugar, lime juice and lemongrass in a small saucepan over low heat, induction setting 3 and cook, stirring, for 20 minutes until the sugar is dissolved.
2. Increase heat to induction setting 9 and bring to the boil for 1 minute, or until thickened slightly. Turn off and allow to cool completely.
3. Pass through a sieve into a jug, discarding any solids and refrigerate until chilled.

To serve

1. Place ice and a lemongrass stalk in glasses.
2. Add 20 ml lemongrass and lime syrup and 30 ml gin or vodka, if using.
3. Top each glass with tonic water and a dried lime slice.