

Fruit Quenchers

Try one of these cool drinks with lots of ice during the warmer months.









Sulphites*

Nutritional information per portion (206g):









of an adult's reference intake. Typical values per 100g: energy 104kJ/26kcal.

Equipment

The equipment needed depends on which recipe you choose. You may need the following:

250ml tumbler glasses

30ml shot glasses (for measuring the liquids) or measuring jug

Colander

Chopping board

Sharp knife

Can opener

Juice squeezer

Bowls for fruit

Ice cube tray

Freezer and/or refrigerator

Drinks stirrers or straws

Method

- 1. Half-fill a 250ml tumbler with ice cubes.
- 2. Choose the fruit juices you would like to try and measure the correct amount of each into the tumbler.
- 3. Top up with sparkling mineral water to taste and stir.
- 4. Garnish with chopped fruit.

Ingredients

Each recipe serves 1

Ice cubes

Sparkling mineral water (for topping up each recipe)

Jungle Cooler

- 2 x 30ml pineapple juice
- 1 x 30ml orange juice
- ½ x 30ml tropical fruit cordial
- $\frac{1}{2}$ x 30ml coconut milk

Pineapple slice

Lime Fizz

- 1 x 30ml lime juice
- 1 x 30ml apple juice

Lime and apple slices

Gentle Sea Breeze

- 2 x 30ml cranberry juice
- 2 x 30ml grapefruit juice

Sprig of mint

Apple Kick

- 1 x 30ml apple juice
- 1 x 30ml cranberry juice
- 1 x 30ml orange juice
- ½ x 30ml lime juice

Apple slice

*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



Top Tip

If you have chopped fruit left over, why not make it into a smoothie for breakfast?

Something to try next time

 Drop some fresh berries, chopped fruit or mint leaves into the bottom of an ice cube tray, top up with water and freeze to make interesting ice cubes.

Skills used include:

Measuring, chopping, squeezing, mixing and serving.

