

Lemon & Lime Cordial

Preparation time: 10 mins (+ 10 mins cooling/4 hrs chilling)

Cooking time: 10 mins

Serves 9 (Makes 185ml/9 x 20ml serves)



**FOOD
SERVICE**

Finely grated zest of 1 lime

Finely grated zest of 1 lemon

½ cup freshly squeezed lime juice

½ cup freshly squeezed lemon juice

½ cup water

1 cup **Equal Stevia Spoon for Spoon**

Ice cubes, to serve

Chilled mineral, soda or water, to serve

Fresh mint sprigs, to serve (optional)

1. Put lime zest, lemon zest, lime juice, lemon juice, water and Equal Stevia in a small saucepan. Cook, stirring, over a low heat until the sweetener dissolves.
2. Increase heat to medium and bring to a simmer. Cook for 5 mins. Strain mixture through a fine sieve into a small jar.

Set aside for 10 mins to cool slightly. Cover and put in fridge for 3-4 hrs or until well chilled.

3. Put a few ice cubes in each glass. Add 1 Tbsp of cordial to each. Top up with chilled mineral water and serve with a mint sprig, if you like.



Perfect for diabetics and health conscious consumers wanting to reduce their sugar intake.

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