

Recipe No. 01/2019

Ginger Beer

Beat the heat with this delicious, non-alcoholic, homemade ginger beer. This quick and easy drink is best enjoyed on a hot, lazy Sunday afternoon.

NB: Suitable for both TM5 and TM31

Preparation Time: 5 min

Active Time: 10 min

Serves: 6

Ingredients

180 g brown sugar
2 lemons, flesh only, no white pith
80-100 g piece fresh ginger, peeled and cut into pieces (2 cm)
1000 g sparkling mineral water, chilled



Method

1. Place sugar, lemon flesh and ginger into mixing bowl and blend **20 sec/speed 8**.
2. Add 350 g of the mineral water and mix **4 sec/speed 8**.
3. Using a fine-mesh sieve, strain ginger mixture into a jug. Discard contents of sieve.
4. Place reserved ginger mixture and remaining 650 g mineral water into mixing bowl and combine **5 sec/speed 4**.
5. Serve over ice, or transfer into a jug and store in refrigerator until ready to serve.

Cook's Tips

- Depending on your taste preference, add up to an additional 250 g chilled sparkling mineral water in Step 4 before serving

This recipe was adapted from the Ginger Beer recipe on the Australian Recipe Community by Thermomix in Australia

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