

Recipes from Nuts 'n May

Limonata

We have a glut of lemons and limes at the farm and so brew our own fizzy limonata.

This drink can last several months in the fridge when chilled. Don't be tempted to leave it on a shelf, once you see bubbles, put it in the fridge.

While our limonata is very refreshing and thankfully less explosive than the ginger beer we make - it is still best to open the bottles over the sink, or outside.



Ingredients

60 large	Lemons and or limes	4 liters	Cold water
2 kg	Caster sugar	1 tbsp	Cider vinegar
2 liters	Boiling water	½ tsp	Dried yeast

Method

Zest the lemons into a sterile large brewing bucket. If you don't have a bucket with air lock lid then use a large stainless steel pan or similar (capable of holding over 7 liters).

Add in the caster sugar and boiling water and stir till the sugar is dissolved. Then add the cold water to cool the mix (note the hot water helps make the most of the lemon oil in the zest, but you need the mix to be tepid before you add the juice and yeast).

Juice the lemons and add the juice to the cooled mix, along with the vinegar and yeast, if the weather is warm use less yeast. Stir well then secure the lid and top up the air lock. If using a pan then cover it with a clean tea towel as it needs to breathe while it brews.

Place in a cool still area and allow to ferment for 3 days. Strain well before bottling in sterile bottles with secure caps (if you are worried about explosions use clean PET bottles (note CO2 tends to leak from these so you will have less fizz)).

Check your bottles of limonata after 3 days, if they are producing a good bubble or fizz then put all the bottles in the fridge and chill well before drinking.