



# Lemon, Ginger Sherbat, Mint 'Twizzler'

*Long pepper, cumin, clove*

Based on a drink my Aunt in Saharanpur, Uttar Pradesh used to make us when we returned home from a day's exploring in the hot, sticky, dusty streets and surrounds of Northern India. Its sweetness revives, the ginger refreshes and spices gently soothe and tingle...It's a brilliant drink! They would call a fizzy type drink a 'sherbat' as opposed to sherbet, as in the 80's classic – Sherbet Dips, but they were great too!

**Makes enough for 20 or so drinks**

## Ingredients

300g cold water

700g caster sugar

50g root ginger, peeled, finely grated

2 lemons juiced, 120g lemon juice

6 cloves, whole, lightly crushed

10 long pepper, whole, lightly crushed

5g white cumin, ground

Fresh mint on the stalk, lower leaves stripped off, to garnish. Pick mint with a woody stalk

## Method

1. To make the cordial, put the water and sugar into a deep bottomed pan and gently heat over a medium flame to dissolve the sugar.
2. Then, add all the other ingredients *EXCEPT the lemon juice* and simmer gently for about 5mins.
3. Take off the heat allow to cool.
4. Add the lemon juice.
5. Then, strain with a sieve, bottle and chill the mixture.
6. Mix the cordial with soda water. 1 part cordial to 4 or 5 parts water, depending on your personal preference.
7. Garnish with fresh mint, serve and enjoy!!

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T: +353 (0)21 463 7960, M: +353 (0)86 833 1030, E: [eatwell@greensaffron.com](mailto:eatwell@greensaffron.com), W: [www.greensaffron.com](http://www.greensaffron.com).

Unit 16 Nordic Enterprise, Knockgriffin, Middleton, Co Cork, Ireland