

Fresh Lemonade

750ml water

4 unwaxed lemons

100g caster sugar

1. Fill the kettle with water and bring to boil.
2. Using the vegetable peeler, peel all the yellow zest off the lemons in wide strips. Put the shaved lemons to one side. Scrape off the worst of the white pith. Put the zest strips in a heatproof jug.
3. Put the sugar in a jug with the lemon zest. When the kettle boils, measure out 750ml water and pour into the jug with the sugar. Stir with the wooden spoon until sugar has completely dissolved. Put the jug to one side for a couple of hours until the lemonade has cooled down.
4. When the lemonade is cold, fish out the strips of zest and throw them away. Cut the peeled lemons in half and squeeze the juice from them. Pour the juice in the jug and stir well. If you like, you can strain everything into a separate jug to remove any stray pips and fibres. Store in the fridge.