

# Berry lemonade

## Description



**Yield**  
15 bottles of 5 dl



**Scheduling**  
Preparation: approx. 20 minutes



**Nutritional values** (100 g or 100 ml)  
energy: 114 kJ/27 kcal;  
fat: 0.1 g, of which saturated 0.1 g;  
carbohydrates: 6.5 g, of which sugars 5.4 g;  
protein: 0.3 g; salt 0 g

## Recipe

### Berry lemonade (4'035 g)

450 g	red fruit purée, frozen
3'375 g	sweet cider with elderberry juice
150 g	wild berry mix, frozen
60 g	rosemary, fresh

### Sweet cider with elderberry juice (3'375 g)

1'335 g	sweet cider
2'010 g	water
30 g	elderberry juice <i>mix</i>

## Production

1

### Filling

Pour the fruit purée into the bottle and freeze. Top up with the sweet cider spritzer and garnish with berries and a sprig of rosemary. All the ingredients can also be mixed together from the start, but this will produce a different effect. The drink will be darker and the berries and rosemary sprig will not be visible.

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### Straws

When selling beverages, the topic of straws naturally comes into focus. A sustainable alternative to conventional plastic straws are natural straws – environmentally friendly and stylish at the same time. Another advantage: the straws can be customized with your company logo or promotional messages – perfect for an eye-catching brand presentation.