



MAGIC Lemonade!

Impress your friends
and serve them this
delicious magic
lemonade! Pour in the
lemon and watch as the
blue ice turns purple
right before your eyes!



TIP

Unfortunately,
butterfly pea flowers
can be hard to find
in stores, but you
can find them easily
online.



Ingredients (4 portions):

- ★ 500 ml water
- ★ 250 ml lemon juice
- ★ 25 g dried blue butterfly pea flowers
- ★ 1½ cup sugar
- ★ Sparkling water

Psst! How is it possible? The butterfly pea flower contains anthocyanin, which gives it its pretty blue colour. This pigment changes colour based on the pH level. The pH indicates how much acid is in a liquid or food. Lemons are very acidic, in contrast to asparagus, for example, which are alkaline. Butterfly pea flower tea is also alkaline. When you add the lemon, it becomes acidic, and its pH changes along with its colour!



1 Prepare the blue flower tea. Infuse approximately 25 g of **flowers** in 500 ml of **boiling water**, until the water becomes dark blue, about 10 minutes.



2 Then pour your tea into an **ice cube tray** and place it in the freezer. Once frozen, crush your blue ice cubes and regular ice using a **food processor**. Keep the crushed ice in the freezer until you are ready to serve.



3 Prepare the lemon syrup. On the stove, mix the **lemon juice** and **sugar** over medium-high heat. Let simmer a few minutes, until all the sugar is dissolved. Transfer the mixture to a container and chill.



4 Fill a third of your glass with regular ice. Then fill another third with blue ice. Pour 60 ml of **lemon Syrup**. Then fill with **sparkling water**. Top it off with some blue ice.