

Cucumber Melon Agua Fresca

This is a totally refreshing, mild beverage for those hot hot summer days. It's all about hydration when you're out in the sun, and not only does this have water, rejuvenating tea and a delicious balsamic vinegar to add vibrancy. Using honeydew is the perfect hydrator as it's renowned for its water content!

½ medium honeydew melon, ripe
½ English cucumber
3 limes
¼ cup Cucumber Melon White Balsamic
⅓ cup packed fresh mint leaves
½ cup brewed herbal tea
3 cups sparkling water

Peel and seed honeydew melon, you should have about 6 cups of roughly chopped fruit.

Peel the cucumber and roughly chop.

Add the melon and cucumber to the bowl of a blender. Juice the limes and add the juice to the blender bowl along with the balsamic, mint and tea. Puree until to form a full blended mixture with no chunks of fruit left and the mint is fully emulsified.

Pour mixture through a fine mesh sieve ovetop a large jug, stirring but do not intentionally pressing mixture through sieve.

Add 2-3 cups of ice cubes and top with sparkling water, very slowly stirring together to prevent the bubbles from overflowing.

Or serve individually with glasses half filled with ice and sparkling water and top with the Cucumber Melon mixture.

Serve immediately, concentrate will keep in the fridge for up to 4 days.