



## MELON & BASIL SPRITZER

### FOR THE SODA TWIST'N SPARKLE

#### INGREDIENTS

- 500 g watermelon
- 50 g basil
- 1 lime
- 1 chunk root ginger (thumb length)
- 400 g sugar

#### PREPARATION

**In order to make melon & basil spritzer, we first need to make a syrup:** Peel the melon and cut into rough chunks. Peel the lime and the root ginger. Put all ingredients except the sugar in a food processor and blend to a smooth paste. Put the sugar in a pan and add the juice of the melon. Sieve in the remaining ingredients. Bring to the boil. Reduce for three to five minutes and sieve again before bottling.

The syrup will keep for up to two weeks if stored in the fridge.

**For the melon & basil spritzer:** Put the water and the basil stalks into the iSi Twist'n Sparkle and add syrup to taste. Carbonate with one iSi soda charger. Wait two minutes before opening.

→ **Tip:** add a dash of gin to turn this mocktail into a cocktail!

*Enjoy Cooking!*

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