



# Lemongrass and lime cooler

By Donna Hay

**5 minutes, plus dehydrating time**

Preparation Time

**21 minutes**

Cooking Time

**275 ml syrup**

Serves

## INGREDIENTS

### Lemongrass and lime syrup

- 1 cup (220 g) caster sugar
- 1 cup (250 ml) lime juice
- 6 lemongrass stalks, trimmed and chopped into 1 cm size pieces

### To serve

- Crushed ice
- Extra lemongrass stalks
- Gin or vodka, optional
- Tonic water
- Dried lime

### Accessories

- Universal tray

## METHOD

### Dried lime

1. Thinly slice limes horizontally and place on universal trays lined with baking paper.
2. Place into the oven on Drying function at 70°C for 6-8 hours, or until dry to touch. Store in an airtight container.

### Lemongrass and lime syrup

1. Place the sugar, lime juice and lemongrass in a small saucepan over low heat, induction setting 3 and cook, stirring, for 20 minutes until the sugar is dissolved.
2. Increase heat to induction setting 9 and bring to the boil for 1 minute, or until thickened slightly. Turn off and allow to cool completely.
3. Pass through a sieve into a jug, discarding any solids and refrigerate until chilled.

### To serve

1. Place ice and a lemongrass stalk in glasses.
2. Add 20 ml lemongrass and lime syrup and 30 ml gin or vodka, if using.
3. Top each glass with tonic water and a dried lime slice.