

RHUBARB-STRAWBERRY-SPRITZER

Finally, it's rhubarb season! Rhubarb is a real all-rounder: not only great in a variety of desserts, but also in drinks! The sweetness of the strawberries complements the sourness of the rhubarb. Our rhubarbstrawberry-spritzer is a homemade alternative to store-bought soft drinks and a perfect refreshment in spring.

INGREDIENTS

For 1 L:

200 g strawberries 300 g rhubarb 3 tablespoons of brown sugar 800 ml sparkling water

PREPARATION

Wash, peel and cut the rhubarb into pieces. Wash and cut the strawberries as well. Put everything into a pot and add brown sugar and 3 spoons of water. Let it boil about 20 minutes on medium heat. Afterwards, let the mass cool down and fill it into the SUND glass carafe. Add sparkling water and stir. Fill it into the TWEE drinking bottle or serve it directly. The filter of the SUND glass carafe filters out the pulp.

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You can find more recipes for infused water, smoothies, teas and other healthy drinks on www.boddels.com