



Pink Lemon Lemonade

Priscila · 02/08/2024



Prep Time

10 min.

Dificult

Easy

Servings

4-6

Description

Pink lemon lemonade, a refreshing and iconic drink, captures the vibrant essence of Brazil. The pink lemon, with its soft hue and less acidity compared to other varieties, is the main ingredient of this unique lemonade. Originating from the lush tropical regions of Brazil, this lemon is celebrated not just for its distinctive color, but also for its delicate and juicy flavor, offering a perfect balance between sweetness and tartness, not to mention the wonderful aroma it exudes.***9In preparing pink lemon lemonade, simplicity meets sophistication. The traditional Brazilian recipe calls for just the fresh juice of the pink lemon, water, a touch of sugar to sweeten, and occasionally, some mint leaves or a bit of ginger to add an extra flavor. This combination creates an incredibly refreshing drink, perfect for hot summer days or as a natural pick-me-up at any time.***9Beyond being a delight for the taste buds, pink lemon lemonade is also a source of health benefits. Rich in vitamin C and antioxidants, it helps to strengthen the immune system, promotes hydration, and can even aid in digestion.***9At parties and gatherings, pink lemon lemonade serves as a welcoming drink that reflects Brazilian hospitality and joy. Whether served at a casual lunch among friends or as a non-alcoholic beverage option at more formal events, it never fails to impress and refresh guests.***9Fun fact about Brazil's most popular lemon:***9The Key lime, a fascinating variety of the citrus family, is widely recognized for its versatility and distinctive aroma. Known by a myriad of names such as Rose lime, Horse lime, Mare lime, French lime, China lime, Vinegar lime, Tambaqui lime, and of course, Key lime, this fruit is a true cultural mosaic in terms of nomenclature.***9Originating from the tropical and subtropical regions of Brazil, the Key lime stands out for its thick peel and vibrant color, ranging from deep green to intense yellow when ripe. The interior, though less acidic than its more well-known cousins like the Tahiti lime or the Sicilian lime, offers a juiciness and flavor that perfectly balance between sweet and sour, making it a favorite ingredient in various cuisines.***9The pink lemon is also widely used as a seasoning for meats (beef, chicken, and fish) and in dishes like salads in general. Give it a try!***9Beyond its culinary use, the Key lime is valued for its medicinal properties. Rich in vitamin C, antioxidants, and other beneficial compounds, it is used in folk medicine to strengthen the immune system, aid in digestion, and even as a natural remedy to alleviate symptoms of colds and flu.***9In the field of agriculture, the Key lime tree is valued not just for its fruit, but also for its robustness, often being used as a rootstock for other citrus varieties, contributing to the plants' resistance and vitality.***9Thus, the Key lime is much more than just a simple fruit; it is a cultural and botanical element that transcends centuries, enriching dishes, healing ailments, and connecting different traditions under the vast shade of lime trees.

Ingredients

- 200 ml of squeezed pink lemon juice
- seeds removed
- 220 g of sugar
- 1 liter of cold water
- Ice (optional)
- Mint leaves for garnish (optional)

Instructions

1. In a large pitcher add the sugar and pink lemon juice. Stir well until the sugar is completely dissolved in the juice.
2. Add the cold water to the lemon and sugar mixture and stir well to combine all the ingredients.
3. Taste and adjust the sugar if necessary according to your preference.
4. Add ice to the pitcher to keep the lemonade nice and cold.
5. If desired garnish with mint leaves to add a refreshing and elegant touch to the presentation.
6. Note: It's important to remember that the pink lemon should not be blended with the peel or seeds as this can make the lemonade bitter. Make sure to use only the pure juice to ensure the best flavor of your drink.