



Swiss Lemonade

Priscila · 01/24/2024



Prep Time

15 min.

Difficult

Easy

Servings

7

Description

Swiss Lemonade is a delightful and refreshing beverage that combines the zesty citrus flavor of lemons with the creamy sweetness of condensed milk. This simple yet flavorful drink is perfect for quenching your thirst on a hot day. The cool and invigorating taste of Swiss Lemonade makes it an ideal choice for gatherings, picnics, or simply as a treat for yourself. Indulge in this easy-to-make, homemade delight and elevate your beverage experience with the sweet and citrusy fusion of flavors.

Ingredients

- 4 lemons
- 1/2 can of condensed milk (198 grams)
- 1 and 1/2 liters of well-chilled water
- 2 tablespoons of sugar
- Ice
- as desired

Instructions

1. Wash the lemons thoroughly peel three of them removing the peel and the white pith.
2. Cut the peeled lemons into 4 parts and remove the core and seeds.
3. Cut the remaining lemon (with peel) into 4 parts remove the core and seeds leaving the peel intact.
4. 4. In a blender combine all the lemons condensed milk chilled water and sugar. Blend for 30 seconds to 1 minute.
5. Strain the juice using a sieve.
6. Transfer the strained juice to a pitcher add ice and serve. Enjoy your Swiss Lemonade!