



Lemongrassade

SERVES: 6

INGREDIENTS:

- 4 stalks lemongrass
- 1 knob of ginger, about 5cm, peeled and coarsely grated
- 1 handful of mint leaves
- 4 juice of lemons
- 4 tsp loose leaf green tea (4 teabags)
- ½ cup honey
- 2.5L boiling water
- Fresh ice and lemon slices, for serving



METHOD:

1. Turn the kettle on to boil the water
2. Prepare all of the ingredients based on the ingredients list instructions
3. Cut off and discard the dry root end of each of the lemongrass stalks. Cut off the top half of each stalk and set aside. Discard any damaged or brown outer leaves
4. Cut each lemongrass stalk into four
5. Whack or press hard against the lemongrass pieces with the back of the wooden spoon to bruise them
6. Put the lemongrass pieces and the ginger into the very large, heat-proof bowl
7. Add the mint leaves, lemon juice, teabags and honey to the bowl
8. Pour the boiling water into the bowl (may need to boil the kettle more than once)
9. Cover the bowl with a plate
10. Leave the mixture to steep for 20 minutes. Put the bowl in the fridge to chill
11. Strain through the colander into your jug or punch bowl. Serve with ice and lemon slices and the top halves of the stalks as stirrers