





Top-notch cocktails are about precision, about the best and freshest ingredients,

AND ABOUT THE ICE!

Check out top 5
alchohol-free cocktails!



- 2 glasses (20 cl) chilled mint tea
- 1 shot glass (3 cl) freshly pressed lemon juice
- 1 shot glass (3 cl) maple syrup
- 1/2 lemon
- 1 sprig mint

- 1. Place 10 ice cubes in a chilled glass.
- Gently crush 10 mint leaves to releasetheir aroma and add them to the ice.
- Pour chilled mint tea over the ice cubes and add freshly pressed lemon juice and maple syrup.
- **4.** Garnish with sprigs of mint and lemon slices.

- 2 glasses (20 cl) freshly squeezed orange juice
- 2 glasses (20 cl) homemade fruit tea
- 1/2 orange
- maple syrup

- 1. Fill a cocktail shaker with ice and stir the ice.
- 2. Pour freshly squeezed orange juice over the ice.
- **3.** Then, slowly add the chilled homemade tea.
- 4. Add a teaspoon of maple syrup.
- 5. Add a slice of orange to garnish.

- 1 1/2 cups fresh squeezed lemon juice
- 1 3/4 cups sugar
- · 8 cups coconut water
- 4 cups water
- 2 table spoons of dried lavender, previously boiled for a minute with 1 cup of sugar and 1 cup of water and then cooled down for 20 minutes

- Stir lemon juice, sugar, coconut water, and water until all the sugar is dissolved.
- Add more or less lavender syrup to your personal taste.
- Add food colouring for presentation purposes.

- 2 cups water
- 3 fresh sprigs rosemary (more for garnish, if desired)
- 1 pound fresh cranberries (makes about 1 cup of juice)
- 4 apples (makes about
- cups of juice)
- Ice

- Add water to a covered saucepan or small pot and bring to a boil.
- 2. Add the rosemary, and lower heat to a simmer for 5 minutes.
- Remove from heat and let it covered for one hour. Chill in the refrigerator until ready to serve.
- Juice the cranberries and apples. Mix with the chilled rosemary water. Garnish with fresh rosemary sprigs and serve over ice.



- 8 chopped cucumbers
- 2 cups mint leaves
- 1 1/2 cups fresh lemon juice
- 1/2 cup agave nectar
- 1 tablespoon matcha green tea powder
- Salt
- Ice

- In a bowl, toss the cucumbers with the mint leaves. Transfer half of the mixture to a Gorenje power blender and puree until chunky.
- 2. In a large pitcher, combine the lemon juice, agave and matcha powder with 5 cups of ice water. With the blender on, add half of the lemon mixture to the puree and blend until very smooth. Transfer to a bowl. Blend the remaining cucumbers, mint and lemon mixture until very smooth and add to the bowl. Season the drink lightly with salt and serve in ice-filled glasses.







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