



MATCHA-GRAPEFRUIT-DRINK

Makes 4 drinks, syrup makes approx. 8 drinks

INGREDIENTS:

1 large pink grapefruit
200 g sugar
approx. 400 g ice cubes
2 Sirocco Matcha sachets of 1.5 g each
6 dl hot water

PREPARATION:

Squeeze grapefruit (yields approx. 1.8 – 2 dl juice). If necessary, add water to make 2 dl and bring to the boil with sugar. Simmer until the sugar has dissolved. Let syrup cool completely and refrigerate.

Divide ice cubes into 4 glasses. Pour 0.5 dl syrup each over the ice cubes.

Put matcha powder in a measuring cup. Bring water to a boil, let cool to a maximum of 80° Celsius, and then slowly add to matcha in the measuring cup. Stir with a fine whisk until powder is thoroughly dissolved.

Divide matcha tea into the 4 glasses and serve immediately with straws.

Exclusive Sirocco tip: Using a peeler, zest 4 strips from the grapefruit and set aside in a little cold water. Then, garnish the drinks before serving. Add a bit of gin, if desired.

Make a double batch of grapefruit syrup and refrigerate until ready to use. It will keep for about 1 month.

Preparation time: approx. 15 min.

