Green Apple, Cucumber and Lime Fizz

1500 ml finished drink; 6 glasses of 250 ml | Active 30 min | Cook 0 min | Total 90 min

Ingredients

• 250 g washed cucumber, trimmed and chopped

• 200 g washed green apple, cored and chopped, prepared weight

• 50 ml lime juice

• 50 g fine sugar

• 150 ml cold drinking water

• Up to 1250 ml plain carbonated water, chilled, to reach 1500 ml finished drink

Set out

Digital scales, Blender with at least 1 L usable capacity, Fine sieve and spoon, 2 L measuring jug with a 1500 ml mark, Covered 750 ml bottle for the base, Six 300 ml glasses, Ice-packed cooler

Allergens

No major US allergen identified in base ingredients. Check labels and substitutions.

Make it

1. Wash the whole cucumber and apple under running water before cutting. Weigh the prepared pieces. Blend them with the lime juice, sugar and 150 ml still water for 45-60 seconds until finely broken down.

2. Pour through the sieve into the jug. Press gently with a clean spoon until the pulp is mostly dry, then discard the pulp. Expect roughly 400-550 ml base; its actual volume depends on the produce and sieve.

3. Bottle the base, cover and refrigerate for at least 60 minutes, until 40°F (4°C) or colder. Chill the unopened carbonated water too. Carry both cold, with the clean measuring jug and six glasses.

4. At the gathering, shake the closed base bottle, pour all the base into the jug and add carbonated water slowly to the 1500 ml line. The reserve is not all required. Fold once with a spoon and divide immediately into six 250 ml portions. Do not add ice or a garnish.

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Bring it

Pack the base in a leakproof bottle and take the cold unopened sparkling water separately. Keep the jug clean and empty until service. Keep at 40°F (4°C) or colder in an ice-packed cooler and at the gathering. Count all time out of cold control during packing, transport and display together: no more than 2 hours, or 1 hour above 90°F (32°C).

Finish at the gathering

Allow 5 minutes and a clear space for the 2 L jug. Bring the jug and six glasses if the host cannot supply them; no blender, ice or garnish is needed.

Make it yours

Use the measured fizz at a housewarming, a winter lunch or a warm-weather birthday. The apple-cucumber flavor needs no seasonal decoration.

Ingredient labels

No major US allergen is intentionally included in the base formula. Check packaged juice or flavored-water substitutions; use plain water for the stated recipe. This is not a certified allergen-free preparation.

A useful detail

The 90-minute plan allows 25 minutes to wash, cut, blend, strain and pack, 60 minutes to chill and 5 minutes to measure and pour at the gathering. Allow longer if the base has not reached 40°F. No cooking or ingredient-preservation process is involved.

Another way

Use 200 g prepared washed pear instead of the apple for a softer flavor; still strain and finish to the same measured 1500 ml.

For a less sweet drink, use 35 g sugar instead of 50 g. The yield and cold-handling plan stay the same.

Keep it well

Keep the strained base refrigerated for up to 24 hours. Mix with carbonated water only when ready to pour; the finished drink is best served immediately.