



# Sparkling Honey Lemonade

## *with a Mountain Mist Twist*

Bright, crisp and naturally refreshing, this sparkling honey lemonade is a simple twist on a timeless favourite. Pure Australian Mountain Mist Wildflower Honey softens the fresh citrus with delicate floral sweetness, creating a beautifully balanced drink.

SERVES 2 | PREP 5 mins | COOK NONE | DIFFICULTY EASY

### INGREDIENTS

#### Honey Lemon Base

- 2 tbsp Mountain Mist Wildflower Honey
- ¼ cup freshly squeezed lemon juice
- 2 tbsp warm water

#### Lemonade

- 1 cup chilled sparkling mineral water
- 1 cup chilled soda water
- Ice cubes

#### To Serve

- Thin lemon slices
- Fresh mint sprigs
- Extra drizzle of Mountain Mist Wildflower Honey (optional)

### METHOD

1. Stir the Mountain Mist Wildflower Honey with the warm water until completely dissolved.
2. Add the fresh lemon juice and mix well.
3. Fill two glasses generously with ice.
4. Divide the honey lemon mixture evenly between both glasses.
5. Top with sparkling mineral water and soda water.
6. Stir gently to combine without losing the sparkle.
7. Garnish with fresh lemon slices and mint before serving.

#### MOUNTAIN MIST TIP

For an elegant variation, lightly bruise the mint leaves before adding them to the glass. This releases their natural oils and creates an even more refreshing finish.

*Gather around the table.*