



# SUGARLYTE LEMONADE

**Yield:** 650ml / 6 glasses

## Ingredients:

Zest of 4 Lemons  
67.5g **PEOTRACO SUGARLYTE**  
220ml Water (for sugar syrup)  
167ml Lemon Juice  
220ml Cold Water  
Ice



## Procedure:

1. In a medium bowl, mix **PEOTRACO SUGARLYTE** with the lemon zest. Using your hands, rub them together until the mixture becomes aromatic and takes on a slightly damp, sandy texture.
2. To prepare the sugar syrup, transfer the lemon sugar mixture into a medium saucepan and add water. Heat over medium heat.
3. Bring the mixture to a boil, stirring occasionally, until the sugar fully dissolves. Strain into a small bowl to remove the lemon zest, then let the syrup cool completely.
4. In a large pitcher, combine the lemon juice, cooled syrup, and cold water. Stir until well combined.
5. Serve over a glass with ice.

