

PINEAPPLE AGUA FRESCA



GOES GREAT WITH...

Everything!

EXTRAS
#15

ALSO WORKS A TREAT WITH...

- Mango, strawberry or melon

RAISE YOUR GAME BY...

Adding a splash of rum or vodka!



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PINEAPPLE AGUA FRESCA

Agua fresca translates from Spanish as 'fresh water' and it's certainly a refreshing treat in hot weather, made by mixing iced water with fruit, or flavourings such as hibiscus and tamarind. Pineapple is often flavoured with cinnamon in Mexico, and this combination (using our **CANELA BLEND**) makes a really delicious summer drink.

Prep
15 mins

Cook
0 mins

Heat


Serves
4

1 small **pineapple** (or 200g ready-prepared) - cut into bite-size pieces

1 **lime** plus optional extra to serve

60g **sugar**

200g **ice** plus extra to serve

1 tsp



CANELA BLEND

1

Blend the pineapple with the juice of the lime, 60g sugar, 200g ice, $\frac{3}{4}$ tsp **CANELA BLEND**, a pinch of salt and 400ml water to a smooth consistency

2

Scoop off and discard any foam from the blending process, then stir in another 400ml water

3

Strain through a sieve into 4 glasses with plenty of ice and lime wedges (if having), then sprinkle with a pinch of **CANELA BLEND** to serve