Ginger Mint Lemonade

- 120 ml chopped ginger mint leaves - tightly packed in the measuring jug
- 2 tbs chopped fresh ginger
- 75 ml honey
- 2 - 3 lemons - depending on size
- 450 ml boiling water
- ice cubes, mint leaves and lemon slices as garnish

Place the mint, ginger and honey in a bowl and pour over the boiling water. Remove the zest from two of the lemons and add to the bowl. Cover and leave for 30 minutes to extract the flavours.

Strain into a 1 litre measuring jug, press the contents of the sieve with the back of a spoon to extract all of the flavour. Add 75 ml of lemon juice and make up to 900 ml with cold water.

Chill, garnish and serve!