

Lemonade “Champagne” (non-alcoholic)

These photos document the procedure I followed to make this home made lemonade myself at home.



Squeeze lemons. I squeezed a total of 12 for just over 1 L of juice.



Strain out the pulp. Remaining lemon juice after straining out the pulp.



The remaining juice after straining.



Measure approximately $\frac{1}{3}$ of the juice into a saucepan.



Weigh the agar-agar. (2 g for clarifying orange juice, 4 g for clarifying lemon juice.)



Whisk the agar-agar into the saucepan and bring to the boil. Simmer for 1 minute.



After boiling for 1 minute, continue whisking and slowly pour in the remaining lemon juice.



Cool the mixture in an ice bath till it begins to set, then store in the fridge overnight.



After the mixture as set, strain the jelly through muslin for 12 to 24 hours in the fridge.



After straining, the juice may still look a little cloudy. Total yield should be just over 50%.



The remaining solids will settle on the bottom after a few hours.



Filter the juice through a coffee filter to remove reaming solids for a perfectly clear juice.



Clarified juice.



Repeat the entire process to clarify a small amount of orange juice.

Prepare a sugar syrup solution (1:1 ratio sugar:water). Gently heat and stir until dissolved and clear.

Mix the sugar syrup (1000g) with the clarified lemon juice (500g) and clarified orange juice (25g) .

Clarified lemonade concentrate.



To make drinkable lemonade from this, mix with water in a 1:2 ratio. e.g. 500g concentrate with 1000g still or sparkling water.

Mix the lemonade concentrate with still water (1:2 ratio) This is 100g lemonade concentrate, 200g water.



Weigh 0.4% ratio of Xanthan gum. (I did 0.3% this time, 0.4% works a bit better).



Mix the xanthin gum into the lemonade using stick blender to ensure it's well mixed:



Pour the mixture into a whipping siphon.



To serve, mix the lemonade concentrate with sparkling water (1:2 ratio), pour into a champagne glass and top with foam.

