

**Miele**

# Raspberry and vanilla soda

By Miele

**10 minutes**

Preparation Time

**25 minutes**

Cooking Time

**15 serves**

Serves



## INGREDIENTS

220 g (1 cup) white sugar  
375 ml (1 ½ cups) water  
375 g raspberries, fresh or frozen  
and defrosted  
Peeled rind of 2 oranges  
Peeled rind of 1 lemon  
2 tsp vanilla paste  
1 tbsp lemon juice, or to taste

## To serve

Ice  
Soda water  
Orange slices  
Raspberries, fresh or frozen and  
defrosted

## METHOD

1. Place the sugar and water in a medium saucepan and cook on medium-high heat, induction setting 7, stirring occasionally until the sugar has dissolved.
2. Reduce the heat to medium, induction setting 5. Add the raspberries and vanilla and simmer for 20 minutes.

Remove from the heat and add the citrus rind. Allow to cool to infuse.

3. Strain over a large bowl or jug, pushing the mixture with a spatula or spoon until you're left with only the raspberry

seeds and citrus rind in the strainer. Discard the seeds and rind.

4. Add the lemon juice to the raspberry liquid and gently stir to combine.
5. Pour into a sterilised glass bottle and store in the fridge for up to 2 weeks.

## To serve

Measure 2-3 tablespoons of syrup into a glass and fill with ice, top with soda and decorate with orange slices and crushed raspberries.