

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.