



Happy Hour

ROCKMELON AND TEQUILA COOLER

INGREDIENTS

- 240ml each Tequila Blanco and Lillet Blanc
- 2/3 cup (165ml) lemon juice
- Rockmelon wedges and mint leaves, to serve

ROCKMELON JUICE - MAKES 1.2L

- 500g rockmelon flesh, grated
- 250g caster sugar

CHAMOMILE SYRUP - MAKES 750ML

- 1/3 cup chamomile tea leaves
- 500g caster sugar

DIRECTIONS

1. For the melon juice, combine grated melon and sugar, then refrigerate for 48 hours, stirring once or twice. Add 1L (4 cups) water and refrigerate overnight. Strain and refrigerate until ready to use.
2. For the chamomile syrup, brew tea with 2 cups (500ml) hot water. Add sugar and stir until dissolved. Set aside until cool, then strain. Refrigerate until ready to use.
3. To make the cooler, place remaining ingredients in a 2L jug or punch bowl with 1/3 cup (80ml) chamomile syrup and 640ml melon juice. Stir to combine. Add ice cubes, rockmelon wedges and mint, and serve in tumblers.

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SERVES: 1

CREDIT: delicious.com.au