

# Ginger Lime Honey Fresh Juice



## <Ingredients (750ml)>

6-7 Small lime\*

5cm Fresh ginger root

3 Tbsp Honey

30g Raw sugar

1 small pinch Sea salt

\*)You can substitute standard sized lime for small one. In that case, more honey would be better.

## <Method>

### 1. Prepare the ingredients

Squeeze the small limes removing any seeds. Scrape the skin of ginger using a tea spoon and grate.

### 2. Assemble

Put the lime juice and grated ginger and juice\* in a jar, and add the honey, sugar and salt.

Pour 250ml of warm water over and shape until the sugar and honey are dissolved. Add 500ml of water and allow it cooler in the fridge. You can keep it for 3 days in the fridge.

\*)If you don't like fibre-y, squeeze the grated ginger and add just ginger juice only