TAYLOR & COLLEDGE

Lemon Vanilla Slushie

Preparation: 20 mins
Portions: 2 Portions

Ingredients

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1 Lemon
150 g Ice
60 ml Lemon Juice
50 g Caster Sugar
100 ml Cold Water
1 tsp Taylor & Colledge Vanilla Bean Extract
2 Mint Leaves 2 mint leaves

Preparation

1. Begin by preparing the garnish. Using a zester, peel thin strips of lemon zest, avoiding the white pith, and set aside. These will be used to decorate the glass later for extra visual appeal.
2. In a blender, combine the ice cubes, lemon juice, sugar, water, and Taylor & Colledge Vanilla Bean Extract. Blend until the mixture becomes a smooth, icy slushie. Taste and adjust sweetness with more sugar if desired.
3. Prepare the Margarita glasses by rubbing a slice of lemon around the rim and dipping it in sugar to create a sweet, frosted edge. Pour the slushie mixture into the glasses.
4. Top each glass with a lemon zest curl and a sprig of fresh mint for garnish. Serve immediately to enjoy the refreshing slushie at its best.