

Choco Fever Dream

Dragonfruit Lemonade Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Beverage** Course

Ingredients

Main Ingredients

- [ ] 2 cups dragonfruit flesh, peeled and cubed
- [ ] 1/2 cup freshly squeezed lemon juice (about 3 lemons)
- [ ] 2 tbsp honey (adjust to taste)
- [ ] 2 cups sparkling water, chilled
- [ ] Ice cubes
- [ ] Fresh mint leaves for garnish

Optional Enhancements

- [ ] 1 tsp lime juice
- [ ] Thin lime or lemon wheels for garnish

Instructions

1. In a blender, combine the dragonfruit cubes, lemon juice, honey, and optional lime juice; blend until smooth.
2. Taste the puree; add a little more honey if you prefer extra sweetness, then set aside.
3. Strain the mixture through a fine mesh sieve into a pitcher, pressing gently to extract liquid while keeping a slight texture.
4. Add the chilled sparkling water to the pitcher, stirring gently to combine without losing the fizz.
5. Fill glasses with ice, pour the lemonade, garnish with mint leaves and a lemon wheel, and serve immediately.

Nutrition per serving

120 kcal	2 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a smoother drink, strain twice.
- Adjust the amount of sparkling water for less or more fizz.
- The drink brightens as it sits; serve within an hour for best color.