

# Ginger Infusion

Time 20 min + 1 hour for rest

## You need

250g peeled and grated/ or chopped raw ginger  
250ml water  
250g sugar \*  
120ml fresh lemon juice



Bring the water and the sugar to a boil until water turns clear and add the ginger.

Boil for 15 minutes with the lid on and set aside to cool.

The longer the ginger sits in the water the spicier the infusion becomes.

Drain through a fine meshed sieve and add the lemon juice.

Fill a reusable glass bottle with a top. Refrigerate up to 2 weeks.

\* If you want to skip the sugar you can use agave syrup instead. Agave syrup has strong sweetness and no overpowering taste and it is better for you. In this case you need to alter the process. Agave syrup doesn't need to be boiled with the ginger you can use it when the infusion is ready or even directly into your cup as desired.