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Lemon Shaved Ice

Prep time Servings

15 mins

4



Product used: Professional Ice Shaver

Ingredients

- 1/8 cups water
- 1 cup lemon juice
- 1 cup sugar
- 1 tablespoon corn syrup
- 4 large mint leaves
- 1 pinch of salt
- Ice cubes



Preparation

1. Add water, lemon juice, sugar, and corn syrup to a sauce pot. Simmer over medium heat and stir until fully combined.
2. Turn off the heat and add the 4 mint leaves. Infuse for 10 minutes for an added fresh flavour. Remove the mint leaves after the 10 minutes.
3. Once the mixture has cooled off, transfer to a squeeze bottle.
4. **Prepare shaved ice:** Add approximately 32 large ice cubes from your freezer and lock lid.
5. Press ON and catch light fluffy snow in your serving bowl. LED lights illuminate when the unit is in use. Use the shaper to compact the snow.
6. Slowly pour the lemon mixture onto the ice until fully absorbed. Pour directly from the jar or use squeeze bottle for more precise pouring.
7. Enjoy!

Optional:

Add a few drops of yellow food coloring for a bright yellow color.
Add a splash of Limoncello for an extra kick!