

gorenje
Life Simplified



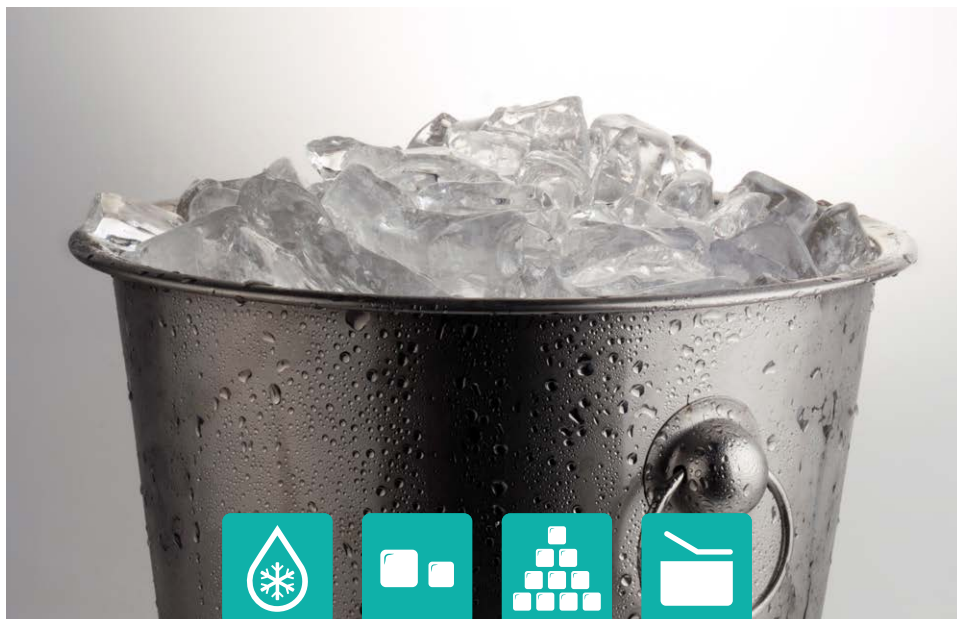
**IT'S ALL
ABOUT
THE ICE**

ICE MAKER IMC 1200B

gorenje.com



Coolinary Guide



9 minutes
from water
to ice



2 ice cubes
sizes



12 kg ice
per day



Easy to use

Top-notch cocktails are
about precision,
about the best and freshest ingredients,
AND ABOUT THE ICE!

*Check out top 5
alcohol-free cocktails!*



RECIPES



MINT CHILL

INGREDIENTS:

- 2 glasses (20 cl) chilled mint tea
- 1 shot glass (3 cl) freshly pressed lemon juice
- 1 shot glass (3 cl) maple syrup
- 1/2 lemon
- 1 sprig mint

METHOD:

1. Place 10 ice cubes in a chilled glass.
2. Gently crush 10 mint leaves to release their aroma and add them to the ice.
3. Pour chilled mint tea over the ice cubes and add freshly pressed lemon juice and maple syrup.
4. Garnish with sprigs of mint and lemon slices.



SUMMER REFRESH

INGREDIENTS:

- 2 glasses (20 cl) freshly squeezed orange juice
- 2 glasses (20 cl) homemade fruit tea
- 1/2 orange
- maple syrup

METHOD:

1. Fill a cocktail shaker with ice and stir the ice.
2. Pour freshly squeezed orange juice over the ice.
3. Then, slowly add the chilled homemade tea.
4. Add a teaspoon of maple syrup.
5. Add a slice of orange to garnish.



COCONUT AND LAVENDER LEMONADE

INGREDIENTS:

- 1 1/2 cups fresh squeezed lemon juice
- 1 3/4 cups sugar
- 8 cups coconut water
- 4 cups water
- 2 table spoons of dried lavender, previously boiled for a minute with 1 cup of sugar and 1 cup of water and then cooled down for 20 minutes

METHOD:

1. Stir lemon juice, sugar, coconut water, and water until all the sugar is dissolved.
2. Add more or less lavender syrup to your personal taste.
3. Add food colouring for presentation purposes.



CRANBERRY & ROSEMARY REFRESHER

INGREDIENTS:

- 2 cups water
- 3 fresh sprigs rosemary (more for garnish, if desired)
- 1 pound fresh cranberries (makes about 1 cup of juice)
- 4 apples (makes about 2 cups of juice)
- Ice

METHOD:

1. Add water to a covered saucepan or small pot and bring to a boil.
2. Add the rosemary, and lower heat to a simmer for 5 minutes.
3. Remove from heat and let it covered for one hour. Chill in the refrigerator until ready to serve.
4. Juice the cranberries and apples. Mix with the chilled rosemary water. Garnish with fresh rosemary sprigs and serve over ice.



GREEN TEEN

INGREDIENTS:

- 8 chopped cucumbers
- 2 cups mint leaves
- 1 1/2 cups fresh lemon juice
- 1/2 cup agave nectar
- 1 tablespoon matcha green tea powder
- Salt
- Ice

METHOD:

1. In a bowl, toss the cucumbers with the mint leaves. Transfer half of the mixture to a Gorenje power blender and puree until chunky.
2. In a large pitcher, combine the lemon juice, agave and matcha powder with 5 cups of ice water. With the blender on, add half of the lemon mixture to the puree and blend until very smooth. Transfer to a bowl. Blend the remaining cucumbers, mint and lemon mixture until very smooth and add to the bowl. Season the drink lightly with salt and serve in ice-filled glasses.



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