

# Strawberry & Jalapeño Virgin-ita



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Serves: 2

Preparation time: 15 minutes

### Ingredients

- 30ml Jalapeño syrup (see recipe below)
- 4 fresh strawberries
- 1-2 limes (60 ml freshly squeezed lime juice + 2 slices of lime for garnish)
- 180 ml soda water (or 150 mL sparkling lime flavoured mineral water)

- 4 ice cubes
- 1 slice of fresh lime for garnish
- Optional: chilli flakes, for garnish

### To make jalapeño syrup

- ½ cup sugar
- 5 x Jalapeño, sliced
- ½ cup water

### Method

#### Jalapeño syrup

1. Combine sugar and jalapeños with ½ cup water in a small saucepan and slowly bring to boil.
2. Reduce heat and simmer for 5-10 minutes on low heat, without stirring too often.
3. Once the sugar dissolves into a smooth syrup, pour into an airtight container. This will keep in the fridge for up to two weeks and makes about eight serves.

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1. Place strawberries into a cocktail shaker and mash with a muddler or fork.
2. Add lime juice, jalapeño sugar syrup and ice. Shake to combine.
3. Pour into the prepared glass and add soda water to finish. Garnish with a slice of lime and fresh sliced Jalapeño.

***"Alcohol-free doesn't have to be boring.***

***Get creative with sweet, savoury or even spicy ingredients".***

Recipe by Erin Murnane, Accredited Practising Dietitian at Balance & Bite

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