



Fizzy Lemonade



the InFizz[®] Fusion

Breville[®]

Fizzy Lemonade

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

225g chilled lemon juice

430g chilled water

45g agave syrup

Ice, to serve

Lemon slices, to serve

Method

1. *Place the lemon juice, water and agave syrup in a large jug and stir to combine.*
2. *Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.*
3. *With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.*
4. *Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.*
5. *Half fill the serving glasses with ice and lemon slices. Pour over the lemonade and serve.*



Matcha & Passionfruit



the InFizz[®] Fusion

Breville[®]

Matcha & Passionfruit

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

2 tbsp matcha powder
220g chilled water
450g chilled passionfruit juice
30g agave syrup
Ice, to serve
Passionfruit, to garnish

Method

- 1. In a small bowl, sprinkle the matcha powder over 40g of the water and whisk to form a smooth paste.*
- 2. Place the matcha paste, remaining water, passionfruit juice and agave syrup in a blender. Secure the lid and blend on high speed for 30 seconds.*
- 3. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.*
- 4. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.*
- 5. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.*
- 6. Fill the serving glasses with ice and pour over the sparkling tea. Garnish with passionfruit and serve.*



Fizzy Paloma



the InFizz[®] Fusion

Breville[®]

Fizzy Paloma

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

460g chilled ruby red grapefruit juice

40g chilled lime juice

30g agave syrup

170g chilled tequila blanco

Ice, to serve

Grapefruit zest, to garnish

Method

- 1. Place the grapefruit juice, lime juice, agave syrup and tequila in a large jug and stir to combine.*
- 2. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.*
- 3. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.*
- 4. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.*
- 5. Half fill the serving glasses with ice and pour over the paloma. Garnish with grapefruit zest and serve.*



Strawberry Wine Cooler



the InFizz[®] Fusion

Breville[®]

Strawberry Wine Cooler

 Prep 15 minutes/Total 1 hour 30 minutes

 Serves 2-4



the InFizz™ Fusion

750g strawberries, hulled and thinly sliced, plus extra to serve

75g white sugar

2 tsp lemon juice

½ tsp orange blossom water

320g chilled white wine, approximately

Method

1. Place the strawberries and sugar in a metal bowl and cover tightly with a double layer of plastic wrap. Place the bowl over a pan with simmering water and allow to steep for 30 minutes.
2. Remove the bowl from the heat and cool to room temperature then refrigerate until chilled, ideally overnight. Strain the strawberry water through a sieve lined with wet muslin. Discard the strawberries. For clear strawberry water, do not squeeze or press the strawberries.
3. Place the strawberry water, lemon juice and orange blossom water in a large jug.
4. Add enough wine to total 700g and stir to combine.
5. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.
6. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.
7. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.
8. Pour the spritz into serving glasses. Garnish with strawberries and serve.



Fizzy Caribeño



the InFizz[®] Fusion

Breville[®]

Fizzy Caribeño

 Prep 15 minutes / Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

470g chilled coconut water

80g chilled lime juice

80g chilled rum

Ice, to serve

Dehydrated lime slices, to garnish

Fresh mint, to garnish

For the sugar syrup

40g water

40g demerara sugar

Method

1. To make the sugar syrup, place the water and sugar in a small saucepan over low heat. Stir until the sugar dissolves. Transfer to a small container and refrigerate until cold.
2. Place the sugar syrup, coconut water, lime juice and rum in a large jug and stir to combine.
3. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.
4. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.
5. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.
6. Half fill the serving glasses with ice and pour over the caribeño. Garnish with dehydrated lime slices and mint and serve.



Hibiscus Citrus Punch



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Breville[®]

Hibiscus Citrus Punch

🕒 *Prep 15 minutes/Total 1 hour 30 minutes*

🍷 *Serves 2-4*



the InFizz™ Fusion

12g hibiscus tea leaves
555g simmering water
100g chilled lemon juice, strained
45g agave syrup
Ice, to serve

Method

- 1. Place the tea leaves in a heatproof bowl and add the simmering water. Allow to stand for 20 minutes to infuse. Strain through a fine sieve and place in the refrigerator to chill.*
- 2. Place the cold hibiscus tea, lemon juice and agave syrup in a large jug and stir to combine.*
- 3. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.*
- 4. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.*
- 5. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.*
- 6. Half fill the serving glasses with ice, pour over the punch and serve.*



Blackberry Limade



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Blackberry Limade

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

365g chilled blackberries

170g chilled lime juice

270g chilled water

1 tbsp agave syrup

Ice, to serve

Method

1. Place blackberries, lime juice, water and agave syrup in a blender and secure the lid. Blend until smooth.
2. Strain the blackberry mixture into a large jug. Allow to stand for 5 minutes. Using a spoon, remove the foam from the surface.
3. Using the funnel, fill the InFizz bottle to the MIN line. Top with the FusionCap™ and twist to lock.
4. With the Tilt Head in the tilted position, insert the bottle and twist to lock. Push the bottle down into the vertical position. Press the Carbonating Lever at 1 second intervals, twice, to lightly carbonate or up to 6 times for maximum fizz.
5. Move the Tilt Head into the tilted position and remove the bottle. Gradually slide the switch to the right to release the excess gas. Slide the switch back to the left if the bubbles rise too quickly.
6. Half fill the serving glasses with ice. Pour over the limade and serve.