



Chef John39s Watermelon Agua Fresca

Oscar · 29/09/2024



Prep Time

50 mins

Dificult

Medium

Servings

1 hr 10 mins

Description

Watermelon agua fresca is my alltime favorite summertime drink When its hot and humid and youre totally parched theres nothing as refreshing as revitalizing and as restorative as icecold watermelon agua fresca Its one of lifes great drinkable pleasures

Ingredients

- - ½ seedless watermelon - 2 cups cold water - ½ cup white sugar
- or to taste - ½ cup water - ice
- as needed

Instructions

1. Scoop flesh from watermelon half and transfer to a blender with 2 cups cold water. Place a folded towel on the blender lid and blend until liquefied
2. about 1 minute. Strain through a fine mesh strainer into a large bowl to remove fibers. Discard fibers left in the strainer. Skim and discard excess foam from the juice if desired. Place sugar and 1/2 cup water into a saucepan over medium heat; stir until water is hot and sugar has dissolved. Turn off the heat and let simple syrup cool to room temperature
3. about 20 minutes. Stir simple syrup into watermelon juice to taste. Pour drink into a 2-quart pitcher and refrigerate until cold
4. at least 30 minutes. To serve
5. fill tall glasses with ice cubes and pour aqua fresca drink over ice. Serve with straws. "So refreshing!".
Doughgirl8 Chef's Notes: Flesh from one watermelon half equals 5 to 6 cups. Serving Suggestion: Fill the empty watermelon half shell with ice
6. pour the aqua fresca into the shell
7. and serve garnished with a sprig of mint.