

Pearl Lagoon Lemonade - A Two-Toned Tropical Twist

Get ready to sip sunshine and ocean vibes with this



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Lemonade:

1 cup freshly squeezed lemon juice (about 4-5 lemons)

3 tablespoons lime juice

$\frac{1}{2}$ cup granulated sugar (adjust to taste)

4 cups cold water

$\frac{1}{2}$ cup coconut water

... teaspoon sea salt

For the Lagoon Effect:

... cup brewed butterfly pea flower tea, chilled

Crushed ice or ice cubes

Lemon and lime slices, for garnish

Fresh mint leaves, for garnish

DIRECTIONS

1. Juice the Citrus: Squeeze lemons and limes into a pitcher. Remove any seeds. Strain if you prefer a pulp-free lemonade base.
2. Sweeten & Stir: Add sugar, cold water, coconut water, and sea salt to the citrus juice. Stir well until sugar is fully dissolved. Taste and adjust for sweetness.
3. Chill the Mix: Refrigerate the lemonade for at least 30 minutes to get it nice and icy cold.
4. Brew the Butterfly Pea Tea: If you haven't yet:
5. Steep 1 tablespoon dried butterfly pea flowers in ... cup hot water for 5-7 minutes until a deep blue color is achieved.
6. Let it cool completely, then chill in the fridge.
7. Serve Like a Mermaid: Fill glasses with crushed ice.
8. Pour in the lemonade base until each glass is about $\frac{2}{3}$ full.
9. Slowly drizzle the butterfly pea tea over the top for a magical two-tone lagoon effect.
10. The tea will gradually swirl into a gorgeous purple as it reacts with the citrus. ?
11. Garnish & Sip: Top with lemon slices, lime rounds, and mint sprigs. Snap a pic (trust us), give it a gentle stir, and enjoy every layered sip.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pearl-lagoon-lemonade-a-two-toned-tropical-twist/>