



Fizzy Lemonade



the InFizz[®] Fusion

Breville[®]

Fizzy Lemonade

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

8 oz/225g chilled lemon juice

15 oz/430g chilled water

1½ oz/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
7¼ oz/220g chilled water
15¼ oz/450g chilled passionfruit juice
1 oz/30g agave syrup
Ice, to serve
Passionfruit, to garnish

Method

- 1. In a small bowl, sprinkle the matcha powder over 1½ oz/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

*16¼ oz/460g chilled ruby red
grapefruit juice*
1½ oz/40g chilled lime juice
1 oz/30g agave syrup
6 oz/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

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

2½ oz/75g white sugar

2 tsp lemon juice

½ tsp orange blossom water

11¼ oz/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 24¾ oz/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

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Fizzy Caribeño

 Prep 15 minutes / Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

16½ oz/470g chilled coconut water

3¼ oz/80g chilled lime juice

3¼ oz/80g chilled rum

Ice, to serve

Dehydrated lime slices, to garnish

Fresh mint, to garnish

For the sugar syrup

1½ oz/40g water

1½ oz/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



the InFizz[®] Fusion

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Hibiscus Citrus Punch

 Prep 15 minutes/Total 1 hour 30 minutes

 Serves 2-4



the InFizz™ Fusion

½ oz/12g hibiscus tea leaves
19½ oz/555g simmering water
3½ oz/100g chilled lemon juice, strained
1½ oz/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



the InFizz® Fusion

Breville®

Blackberry Limade

 Prep 15 minutes/Total 15 minutes

 Serves 2-4



the InFizz™ Fusion

12¾ oz/365g chilled blackberries

6 oz/170g chilled lime juice

9½ oz/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.