



#RECIPES AND FOOD

# Rejuvenate your soul with ISPI

Ramadan coinciding with summer this year means we have to take extra care about hydrating, which makes refreshing drinks during iftar a must! ISPI Powder Drink is a delicious instant powder drink from the house of Ispahani that is available in two flavours – mango and orange. These can be perfect iftar companions throughout this blessed month.

Only high-quality ingredients go into the preparation of ISPI Powder Drink that are imported from various countries. ISPI Powder Drink is also enriched with essential vitamins that not only quench thirst, but also rejuvenates the soul after a long day of fasting, making it an essential pantry staple.

Although ISPI is delightful in taste as it is, there are a variety of refreshers you can prepare using the powder drink. Here are some delicious ways in which you can use ISPI Powder Drink this Ramadan.

## SUNSET MOCKTAIL

### Ingredients

1 pomegranate  
2 tbsp ISPI Mango Powder Drink  
2½ cups water  
Pinch of black salt  
Crushed ice  
Handful of mint leaves

### Method

Take out the pomegranate arils and blend them with half a cup of water. Pass the mixture through a fine mesh sieve to remove the seeds completely. Dissolve ISPI Mango Powder Drink with the remaining two cups of water and add a pinch of black salt.

Place crushed ice in a glass and pour the pomegranate juice first. Then carefully pour the mango juice mixture and they shall reverse colours creating an ombre effect. Serve chilled!

## STRAWBERRY MANGO MOCKTAIL

### Ingredients

5 – 6 strawberries  
2½ cups water  
2 tbsp ISPI Mango Powder Drink  
1 lime  
A handful of mint leaves

### Method

Blend the strawberries with half a cup of water to get a fine puree. Mix ISPI Mango Powder Drink with two cups of water and dissolve completely. Combine both the mixtures to get a homogenous concoction. In a glass, muddle slices of lime with mint to extract their juices and flavours. Pour the mocktail over this and stir. Lastly, garnish

with a sliced strawberry or lime on the rim of the glass.

## ORANGE PUNCH

### Ingredients

2 cups water  
2 tbsp ISPI Orange Powder Drink  
1 thumb ginger  
½ tsp salt  
½ tsp black pepper  
Pinch of cumin powder  
A handful of mint leaves

### Method

Dissolve ISPI Orange Powder Drink with two cups of water. Finely grate one ginger thumb and add it in. Add a pinch of each – salt, black pepper, and cumin powder. Lastly, tear some mint leaves and throw them in. Whisk everything together to combine all the flavours. Serve this as it is or chilled over ice.

## ORANGE MOJITO

### Ingredients

1 lime  
A handful of mint leaves  
½ tsp salt  
1½ cup water  
1 tbsp ISPI Orange Powder Drink  
100 ml lime soda  
Orange wheels

Ice cubes

### Method

Cut the lime into thin wheels and muddle them with mint leaves and salt. In a pitcher, along with these, drop a few orange wheels and ice cubes. Mix ISPI Orange Powder Drink with water and add it to the mixture. Finally, pour in lime soda and enjoy chilled.

## FRUIT ICICLES

### Ingredients

1 kiwi  
½ cup blueberries  
6 – 8 strawberries  
2 cups water  
1 tbsp ISPI Orange Powder Drink  
1 tbsp ISPI Mango Powder Drink

### Method

Dissolve ISPI Orange Powder Drink with one cup of water and ISPI Mango Powder Drink with another cup of water. Dice the kiwi and slice the strawberries into little pieces. Fill your popsicle moulds with the triad of fruits till the top. Pour the juice mixtures alternatively to cover the mould entirely. Freeze them overnight or until they are completely frozen.

By Fariha Amber

Photo and Food: Fariha Amber