

Sip with delight: Creative iftar drinks to try at home

As the holy month begins to grace our lives, an array of dishes and beverages will start to adorn our tables. After a long day's fast, a rehydrating beverage can soothe the soul and refresh the mind. Powdered drink mixes in flavours such as mango and orange are a simple shortcut to refreshingly flavourful thirst-quenchers. With ISPI Instant Powder Drink, making cool beverages will be easy!

So, explore below some creative iftar drink ideas made with mango and orange-flavoured instant drink mixes, which you and your loved ones can enjoy, to make your Ramadan even more special!

ORANGE MINTY COOLER

Ingredients

3 tsp ISPI Orange
3 cups of water
A sprig of mint leaves
1 tsp honey
Ice cubes (as required)

Method

All that you need to do is mix three teaspoons of the orange drink mix into three cups of cold water each and stir until the powder is fully dissolved. Then, take some fresh mint leaves and crush them with either a spoon or by hand in a bowl. Once you ensure that there are enough mint liquids, toss the leaves and their juices into the mixed drinks. You can then pour one teaspoon of honey if you have a sweet tooth! Finally, garnish with ice and mint leaves.

That will be it! A colourful, cooling drink with an appealing homemade touch that is sure to enhance the

mood of your iftar table!

MANGO LASSI

Ingredients

6 tsp ISPI Mango
3 cups of sweet yoghurt
1½ cups of water
Ice cubes (as required)

Method

Blend six teaspoons of mango powdered drink mix with one-and-a-half cups of cold water first. Then, add three cups of sweet yoghurt in the blender and repeat the blending for two minutes. For a little more frost, toss in a handful of ice cubes, and blend until the mixture turns nice and smooth. Then, pour in a glass, decorate the top with diced mango slices, and enjoy.

You will have a lassi drink that is wonderfully creamy in texture and ideal for iftar, which will give you an amazingly indulgent feeling!

ORANGE MOJITO

Ingredients

3 tsp ISPI Orange

3 cups of water
1½ cups of carbonated water
1 tsp honey
1 lime
1 ginger
A sprig of mint leaves

Ice cubes (as required)

Method

To enjoy this orange mojito, add lime juice, mint leaves, and ginger at the bottom of your glasses and crush them together using a spoon or whisk. Once done, add a few cubes of ice to the glasses.

On another tumbler, put in three teaspoons of the orange drink mix and three cups of water, mixing them until the powder dissolves completely. Then, pour the liquid mix into the glasses halfway and fill the rest with club soda or carbonated water. Finally, decorate it with some mint leaves.

This will be a quick drink with the perfect medley of sweet and tart meant to refresh you after you break your fast!

MIXED FIZZ

Ingredients

½ tsp ISPI Orange
½ tsp ISPI Mango
¼ cup of water
2 cups of sparkling water
1 lime
Ice cubes (as required)

Method

To make it, you should take half a teaspoon of mango and orange powdered drink and mix it with a little water until the powders dissolve completely and form a pasty consistency. Then, pour in two cups of sparkling water and gently stir the mixture. Fill up your serving glasses with ice cubes, squeeze some lime into it, and transfer the juice. Give it the final stir and garnish with slices of mango and orange.

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