

Lemonade Instructions

Read through the entire guide to find the lemonade making method that suits you best. If you like, take a photo at each step to capture the colour changes.

You'll need: 1 litre of cold tap water (for the lemonade) and 1 litre of sparkling mineral water (for serving). Regular cold water works too.



Add the **Blue Elixir** lemonade mix to 1 litre of cold tap water and stir until dissolved. The water turns blue. The drink tastes sweet. The water turns blue thanks to butterfly pea powder.



Can you guess which tropical flavour is hiding in this powder?

1

2

Add the **Green Punch** powder to the drink and stir until dissolved. The drink turns green and a new flavor nuance is added.

What flavour do you taste here?

Flavour answers are revealed at the end!



3



Finally, stir in Purple Infusion. Start by adding half of the sachet to the drink and mix. Taste it – if you like, add more. The drink turns pinkish-purple and gets a sweet-sour twist. You're the flavour artist now – mix it your way!

What's behind the colour change?
Find out in the colour-changing secrets section!

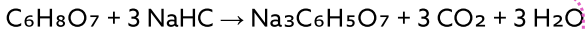
Serving the Lemonade

- ★ Add some ice cubes to a glass
- ★ Fill the glass halfway with sparkling water (we think it gives the best result)
- ★ Then pour the lemonade on top.
- ★ Add the straws – and the lemonade party can begin!



If you prefer, you can also enjoy the lemonade without sparkling water. To make the taste milder, you can mix it half and half with cold tap water.

Want to make it fizzy? You can create a bubbly effect with a simple reaction. For that, you'll need baking soda (a tiny pinch) and the citric acid included in powder 3. Put both on the same spoon and add the mix to the lemonade to trigger the fizz. Stir carefully.



Citric acid + baking soda → sodium citrate (salt) + carbon dioxide (bubbles) + water



Only a small pinch of baking soda is needed – too much will make the drink bitter and soapy.



Drink the prepared lemonade the same day.

As it sits, the lemonade changes colour and sediment forms.

The Secret Behind the Colour Change!

The lemonade's colour changes due to a **shift in pH level**. Butterfly pea (*Clitoria ternatea*) is a tropical plant that grows mainly in South and Southeast Asia. The powder made from its dried flowers contains **natural pigments** called anthocyanins. These pigments respond to pH – their structure and colour shift depending on how acidic or alkaline the liquid is. For making the lemonade, always use tap water instead of sparkling mineral water – its pH is not neutral, so the colour change may be very weak or may not happen at all.


★ **In alkaline liquids** (spinach), the colour turns greenish

★ **In acidic liquids** (citric acid), the colour turns purple



WARNINGS

Not suitable for children under 3 years. Choking hazard - small parts may be swallowed or inhaled.
For use only under adult supervision.





Reed Drinking Straws

Length: 20 cm. Diameter: 8–10 mm.

Our drinking straws are made from reed, offering an eco-friendly alternative to plastic and paper straws. They're chemical-free and decompose in nature within approximately **250 days**.

These straws are suitable for both hot and cold drinks, as well as enjoying smoothies or yogurt. They are reusable – just rinse them with tap water after each use.

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Straw production video



Flavour answers:

Powder 1: **banana**

Powder 2: **mango**



Do not chew or bite the straw – it may break.

