

Mosambi Pomegranate Juice Recipe | Can We Mix Mosambi & Pomegranate?

Make refreshing Mosambi Pomegranate Juice at home with fresh sweet lime and pomegranate. This easy fruit juice is a delicious choice for breakfast or warm days.



Prep time
10 minutes

Cook time
0 minutes

Total time
10 minutes

Servings
2 servings

Calories
150 kcal

Ingredients

Mosambi/Sweet Lime	3 medium
Pomegranate Seeds	1 cup
Black Salt	1 pinch
Roasted Cumin Powder	¼ tsp
Ice Cubes	As required
Honey/Sweetener	Optional

Method

- Wash the Fruits**
Wash the sweet limes and pomegranate thoroughly.

2. Prepare the Sweet Lime

Peel the sweet limes. Remove the seeds and thick white portions.

3. Prepare the Pomegranate

Cut the pomegranate. Carefully remove the seeds.

4. Extract the Juice

Add both fruits to your juicer. Extract the fresh juice.

5. Add Flavor

Add black salt. Then, add roasted cumin powder if desired.

6. Serve Fresh

Pour into glasses. Add ice if desired and serve immediately.

Chef tips

- Choose ripe and juicy fruits for better flavor. Remove the thick white parts of the sweet lime to reduce bitterness. Also, taste the juice before adding sweetener. Finally, serve it fresh for the best flavor.

Full recipe: <https://meenrazcooking.com/en/recipe/mosambi-pomegranate-juice/>

Watch the video: [youtube.com/watch?v=imZPeiR2iGE](https://www.youtube.com/watch?v=imZPeiR2iGE)