

Sangria Punch

With the lingering of Christmas feelings, and the expectations of an exciting 2015 ahead, we are bringing you a drink to celebrate the New Year. This is one of the best sangria's ever tasted and a recipe to keep in your favourites file. Recipe from Festive Flavour book

NB: Suitable for both the TM5 or the TM31

Makes: about 2 litres

Total Preparation time: 10 minutes excluding overnight refrigeration

Ingredients

150g caster sugar
1 tsp ground cinnamon
60g brandy
Juice 2 oranges
Juice 2 lemons
50g water
2 oranges, sliced thinly
2 lemons, sliced thinly
1 cinnamon stick
1 pink lady apple, cubed or sliced thinly
750 ml bottle red wine, we used a local Cabernet Sauvignon
750ml bottle ginger beer, lemonade or soda water
Ice as needed
Sprigs of fresh mint to garnish



Method

1. Place caster sugar, cinnamon, brandy, orange and lemon juice and water into TM bowl. Cook for **5 min/80°C/speed 1**
2. Pour over orange and lemon slices. Add cinnamon stick and apple to container. Refrigerate overnight.
3. Pour into a large jug or punch bowl, add remaining ingredients and garnish.

Cook's notes

- We used ginger beer and loved the ginger taste it gives the sangria.
- Try a non-alcoholic version. Omit the brandy and substitute the red wine for cranberry juice.
- Try freezing some orange and lemon slices and large mint leaves into a ring-shaped mould placing them carefully into water and then freezing. Place into a large punch bowl and it will look like a floating wreath! The ice will water down the Sangria slightly so don't over-do adding extra ice to the drink.

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