



# Hot spiced cider

Recipe by V-ZUG LTD



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|--------------|---------|
| Preparation  | 10 Mins |
| Cooking time | 20 Mins |
| Portions     | 6       |

A warming delight for the cold season: this hot apple punch blends the flavours of apple, cinnamon, cloves and fresh ginger to create a wonderfully spiced, alcohol-free drink. For cosy winter evenings or a refreshing to start to the day – without alcohol, but full of flavour!

## Ingredients

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- 1 l apple juice
- 200 ml water
- 1 cinnamon stick
- 3 cloves
- 3 star anise
- 3 cm ginger, sliced
- 2 Earl Grey teabags
- 1 orange, thinly sliced
- 2 tbsp maple syrup
- 1 lemon, juice only
- 1 apple, thinly sliced

## Preparation

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Add the apple juice and all the ingredients up to and including the orange slices to a pan and heat to just before boiling point. Reduce the heat, allow to infuse for about 5 minutes, then remove the teabags. Add the maple syrup and lemon juice, allow to infuse for about another 5 minutes. Pour the apple juice through a sieve into the glasses and decorate with the apple slices.





## Tips

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Add a dash of Calvados or vodka before serving to give a subtle, aromatic alcoholic finish.

## Accessories

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6 glasses, holding about 200 ml each

## Additional information

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