Hot spiced cider

Recipe by V-ZUG Ltd.

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

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

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

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

Accessories

6 glasses, holding about 200 ml each

Additional information

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