



## **Fruity punch (alcoholic)**

### **Ingredients (for 2 liters)**

- 1 orange
- 2,5 lemons
- 3 tablespoons of cranberries or pomegranate seeds
- 100 ml vodka
- 1 bottle of white wine (750 ml)
- 1 l soda water
- 4 sprigs of basil or rosemary

### **Preparation**

Cut one orange and two lemons into slices and place them in a large punch bowl with the cranberries or pomegranate seeds. Pour vodka over it.

In the next step, pour white wine and add the juice of half a lemon. 3.

Stir the punch once and refrigerate for at least two hours. 4.

4. just before enjoying, add the soda water. Then serve in nice glasses with ice cubes and basil leaves or rosemary sprigs.

## **Berry punch (alcoholic)**

### **Ingredients (for 2,5 liters)**

- 2 apples
- 1 l bitter lemon
- 1 bottle of vodka (750 ml)
- 1 orange
- 200 g mixed frozen berries
- 50 g pomegranate seeds
- 1 bottle of sparkling wine (750 ml)

### **Preparation**

1. slice the apples and put them in a large punch bowl. Pour bitter lemon and vodka over them and let them steep in the refrigerator for six hours.

Slice the orange and add it to the punch together with the berries and the pomegranate seeds.

3. before serving, pour the sparkling wine and serve in glasses on ice cubes.



## **Exotic punch (non-alcoholic)**

### **Ingredients (for 2 liters)**

500 g frozen strawberries

1 can of tangerines

1 can of peaches

1 l apple juice

Grenadine syrup

1 l soda water

### **Preparation**

1. put the strawberries and tangerines with juice in a large bowl. Cut the peaches into cubes and add them also with the juice.

Pour over apple juice and sweeten with grenadine syrup. But be careful with the dosage: the syrup is very sweet.

Now put the punch in the refrigerator for two to three hours and let it infuse. Before serving, pour soda water and enjoy.