# **Festive Fruity Mulled Punch** Serves 8



## Ingredients (allergens in bold)

- 1 litre carton fresh apple juice
- Slices of orange
- 10 cloves
- 1 orange (pierced with cloves)
- 1 cinnamon stick (plus extra to garnish)
- · Honey, to taste

#### Method

- 1. Pierce the orange with the cloves (these give a lovely festive flavour)
- 2. Simmer the apple juice with the slices of orange, cinnamon stick, and orange with the cloves for about 5-10 mins until all the flavours have infused.
- 3. Add some honey to sweeten.
- 4. Serve each drink with a slice of orange and a cinnamon stick.
- 5. Enjoy!



#### **Equipment:**

- Induction hob
- Large pan
- Chopping board
- Vegetable knife
- Ladle
- Mugs/cups to serve

### **Top Tips:**

- You could add some cranberry juice to this recipe to add a festive feel!
- Decorate with star anise or some dried cranberries on a cocktail stick!