

Burg
Schlitz
Castle-Hotel

White Fruit-Punch

A Recipe from Sabine Teubler's Castle-Kitchen

Ingredients for the Essence

- 5g Assam Tea
- ¼ Pineapple, peeled and diced
- ½ Orange, peeled sliced
- 40 ml freshly pressed Orange Juice
- 1 Cinnamon stick (quill)
- 1 Vanilla pod
- 1 Clove
- 500 ml White Wine
- 25 ml Sherry
- 25 ml Kirsch Eau de Vie
- 50 ml Rum
- 100g honey
- For filling up the essence you need in addition 1 bottle of your favourite white wine.

Preparation

1. Pour 100ml of boiling water over the tea and let it steep for 10 minutes
2. Strain off the tea and give it into a pot, together with the fruits, honey, spices, white wine, sherry, Kirsch Eau de Vie and rum. Gently boil down the liquid by half on a low heat.
3. Afterwards strain off everything through a fine sieve and press the remaining juice out of the fruits.
4. Having thus prepared our essence, it can be stored in a fridge in a closed vessel well up to 2 weeks.
5. It can now be mixed any time with your favourite white wine according to your personal taste (recommendation: 3 parts of white wine, 1 part of essence), by which you will get a delicious White Fruit-Punch.
6. Just warm up, but do not boil, otherwise the alcohol boils away.

Tip: When arranging the drink, give a star-anise into the glass which looks quite pretty and creates a spicier flavour.