

# Cava and pomegranate punch to toast on New Year's Eve

COOKING  
LOVERS TRIA



## Consejo del chef

Serve the drink in glasses with crushed ice and green grapes skewers.

## Raciones para 4

**180 ml** Water

**70 gr** Sugar

**1** Bottle of cava

**20 ml** Pomegranate juice

**1** Pomegranate

**2** Lemons

**4** Mint leaves

Crushed ice

A bunch of green grapes

- 1** In a saucepan, place water together with sugar and bring to a boil. Cook for 5 minutes over medium heat, then remove from heat and set aside to cool.
- 2** Pour the mix into a glass jar or large bowl, add the cava and the pomegranate juice, and toss.
- 3** Combine it with the pomegranate seeds, the sliced lemon and mint leaves. Macerate between 10-30 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/ponche-cava-granada-nochevieja/>

