

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

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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

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

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