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



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/en/receta/ponche-cava-granada-nochevieja/