

KATES WINTER PUNCH

Makes about 10 portions

Ingredients

2 x Glasses of Cherries (i.e. Opies Black Cherries with Kirsch) 370g

2 Tins of Pineapple chunks in juice 425g

2 Bananas (1 mashed with a fork and 1 sliced into pieces)

250ml Amaretto (if you want you can use less)

1 Bottle Dry Red Wine 75CL

1 Bottle of Prosecco 75CL

Opt. 1/2 teaspoon of Mixed Spice

Opt. 1 Pinch of Cardamom

Opt. 1 Pinch of Aniseed

1. Put the cherries and pineapple, including the juice, into a large bowl. Add the bananas.

If you are not sure if the canned fruit juices are going to be too sweet, then you can always add a small amount and then taste and keep on adding until it is sweet enough.

You can also do this the next day.

2. Add the Amaretto and red wine. If you are making this for the first time, then you can try adding small amounts of amaretto and pour in the rest the next day.
3. If you have already decided that you want hot Winter Punch, then add the Prosecco now and leave it all in the fridge for a least 1 night.
4. If you are not sure how you want to drink the punch, hot or cold, then you can leave adding the Prosecco to the last minute.
5. I would advise you to make this Winter Punch 2-3 days in advance.
6. Whoever wants to give this Punch a Wintery Christmassy feeling, then just add the optional ingredients (mixed spice, cardamom, aniseed).

Enjoy the Winter Punsch with a small group of friends!

KÜCHENSCHMIDE

