



ALCOHOL-FREE WHITE SANGRIA

Ingredients for 4-6 portions: Preparation

- 50 g** sugar
- 1** lemon
- 1** red apple
- 1** organic orange
- 1** nectarine
- 10** white and red seedless grapes
- 100 g** strawberries
- 2** bottles (750 ml) of Rotkäppchen De-Alcoholised White
- Ice cubes

1. Bring sugar and 50 ml water to the boil in a saucepan and simmer for approx. 2 mins. Leave the syrup to cool. Halve and squeeze the lemon. Wash, halve and core the apple, cut into slices and drizzle with the lemon juice.
2. Wash the orange with hot water, pat dry and cut into thin slices. Wash, halve and stone the nectarine and cut into slices. Wash and halve the grapes. Wash the strawberries and cut into slices.
3. Mix together the apple slices, orange, nectarine, grapes, strawberries and syrup in a bowl and leave to steep for approx. 10 minutes. Pour over the Rotkäppchen De-Alcoholised White, add the ice cubes and serve immediately.

Preparation time approx. 40 minutes. Steeping time approx. 10 minutes.
Approx. 630 kJ, 150 kcal per portion. P 1 g, F 0 g, CH 31 g

Image notation Rotkäppchen by Food & Foto Experts



We recommend enjoying this recipe with:

Rotkäppchen De-alcoholised White

