SANGRIA

Time Elaboration: 15 min Time Ferment: 2 – 24h

Serves: 6

INGREDIENTS QUANTITIES PROCESS

We put the wine in a container. Wine 11 Cut an Apple and Peach in squares, without peeling it and add it. Slice an Orange and Lemon, and add it. Squeeze the Juice of an Orange and a Lemon, and we add it. Apple 1 Add Cinnamon. Peach 1 Add sugar and stir. 2 Add the alcohol (vermouth) and stir. Orange Lemon 2 Let the mixture ferment between 2 hours and 24 hours. Cinnamon 2

Cinnamon 2 Add the soda.

Branch Add Ice Cubes.

Serve.

Sugar 80 gr

Alcohol 100 ml (Vermouth)

TO SERVE

Soda 500ml

Ice Cubes 12

http://paella.experientz.com