



Apple & Hibiscus Cocktail



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 30 MINUTES



SERVES: MAKES 500ML OF
SYRUP

Ingredients

2 spikes long pepper
1 cinnamon stick (around 5 cm)
½ tonka bean
1 litre natural apple juice
100 gr brown sugar
3 cm fresh ginger (sliced)
zest of 1 organic lemon
2 tbsp hibiscus flowers
chilled apple cider or Riesling champagne
tinned apple slices

Method

Grind the long pepper spikes coarsely before you put them together with the cinnamon stick and half a tonka bean in a pot.

Add apple juice, sugar, sliced ginger, lemon zest and hibiscus flowers and allow to boil up.

Reduce the liquid to 50% at low heat for half an hour.

Pour the syrup through a fine sieve into a sterilized bottle. Cool down and close the bottle.

Serve two tablespoons of apple syrup with three apple slices in a glass of apple cider or Riesling champagne.

Keep refrigerated and use within a month.

Notes

Long pepper and tonka bean stockists can be found at <http://www.herbies.com.au/>.