

The welcome drink for a girls brunch

The guests have arrived, the brunch can begin.
Get into the mood with these zesty beverage creations!

RHUBARB SPRITZ

A sweet-sour plant perfect for a refreshing summer drink.

Clean the fresh rhubarb (approx. 500 g) and cut into small pieces. Boil down to a syrup using about 250 g sugar and 300 ml water for 15 minutes on a medium heat. Stir well. You can optionally add vanilla sugar at this point.

Pour the puree into a strainer and extract the liquid. Then let the syrup cool.

Put 1 tablespoon of syrup into a nice-looking glass and pour in sparkling wine or prosecco and sparkling water. Add ice, lime or orange as you wish. Mint also makes an excellent garnish



BERRY MIX – ALCOHOL FREE

Frozen or fresh berries such as raspberries or blueberries are not only fruity, but in the right mixture also produce a delicious brunch drink.

Puree the berries and boil down with a little sugar until creamy. Keep stirring well. If the puree becomes too thick, add some water. Then filter through a sieve to remove the seeds.

Pour lemon or lime lemonade over the berry puree. Ready!

Lots of other fruits are also suitable for making these fruity summer drinks: melon, mandarins and plums make delicious syrups and drinks. Let your imagination run wild!

TIPP: FRUITY ICECUBES

And another tip: for decorative ice cubes, simply freeze berries or small mint leaves in ice cubes. These give an attractive look to drinks in glasses!!

