SPICED VELVET

SERVES: 1

DRINK TYPE: MOCKTAIL

INGREDIENTS

- 180ml orange juice
- 60ml Venezia Cranberry Syrup
- 60ml water
- 1 tbsp honey
- 3 cloves
- 1 cinnamon stick
- 2cm fresh ginger – peeled and sliced
- Sprig of rosemary as garnish

INSTRUCTIONS

1. Place all ingredients, except honey and rosemary, into a saucepan.
2. Slowly bring to the boil then reduce to low heat.
3. Add honey and gently simmer for 10-15 minutes – stirring occasionally.
4. Strain mixture into a heatproof glass or mug.
5. Garnish with rosemary.
6. Ready to serve

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