

Cranberry Spice Mimosa

10—15 Min

Preparation

1. Scrape the vanilla pulp out of the pods and divide among 4 glasses. Now add the cranberry juice and the sparkling wine to the glasses. Divide the juice of the lemon among the glasses and stir repeatedly.
2. Add one tablespoon of fresh cranberries to each glass and garnish with a stick of cinnamon and star anise. These will give the mimosa a gloriously aromatic flavor.
3. Add a slice of orange and a small sprig of rosemary to each glass to add more variety of flavor. If required, top up with ice cubes and your delicious cranberry mimosa is ready.

Ingredients 4 Portions

= Kotányi Produkte

440 ml	Cranberry juice
1 pcs.	Lemon
300 ml	Sparkling wine
4 tbsp.	Cranberries or lingonberries, fresh
4 pcs.	Orange slices (fresh or dried)
4 pcs.	Sprigs of rosemary
4 pcs.	Cinnamon, Whole
2 pcs.	Bourbon Vanilla Pods, Whole
4 pcs.	Star Anise, Whole
	Add ice cubes to taste