



# 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

