



Ingredients 2 Portions

🖊 = Kotányi Produkte

For the apple syrup:

250 g Apples

150 g Brown sugar

120 ml Water

2 sticks Cinnamon, Whole

For Hugo:

300 ml Sparkling wine

80 ml Apple syrup

180 ml Mineral water

Apple and cinnamon sticks, for serving



(7) 60-90, depending on chilling Min





Preparation

- 1 Wash, peel and dice the apples. Put them in a pot, add sugar, water and spices and cook on medium heat for about 10-15 minutes, or until they soften.
- 2 Transfer them to a blender and blend (you can also use a hand blender).
 Strain the mixture through a fine sieve or cheesecloth and transfer to a jar.
 Leave to cool, then store in the refrigerator.
- 3 Divide sparkling wine, apple syrup and mineral water into 2 cocktail glasses and mix. If desired, add a slice of apple and a stick of cinnamon and serve.

