

Winter Hugo

60—90, depending on chilling Min

Ingredients 2 Portions

= Kotányi Produkte

For the apple syrup:

250 g	Apples
150 g	Brown sugar
120 ml	Water
2 sticks	Cinnamon, Whole
5	Cloves, Whole

For Hugo:

300 ml	Sparkling wine
80 ml	Apple syrup
180 ml	Mineral water
	Apple and cinnamon sticks, for serving

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.