



MIXER'S WARM WINTER PUNCH



SERVES 8

INGREDIENTS

- 1 orange, cut in half
- 10 whole cloves
- 1l (in total) of four different pure unsweetened fruit juices, such as orange, red grape, pineapple, apple
- 250ml water
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 cinnamon stick
- 1 star anise (optional)
- 1 apple, cut into slices
- a handful of cranberries or redcurrants
- 1 lemon, juice only

EQUIPMENT

- a large saucepan • a heatproof bowl • a sieve •
- a ladle • a measuring jug • a wooden spoon •
- a small sharp knife • a chopping board •
- a lemon squeezer • a mug (not plastic) •

1

Gently push the cloves into the skin of one half of the orange.



2

Pour your fruit juices and the water into a saucepan.

Stir in the ground cinnamon, nutmeg, cinnamon stick, orange slices and star anise if using.



3

Ask an adult to heat the punch over a low heat, bringing it to simmer. Simmer for around 20 minutes then leave to cool slightly.



4

Pour the punch mixture through a sieve into a bowl. You no longer need the orange and whole spices so you can discard these.



5

Ask an adult to help you slice up the other half of the orange and the apple and then add to the bowl together with the cranberries or redcurrants and the lemon juice.

Now your punch is ready to serve! Use a ladle to pour some punch into a mug – drink it and eat the fruit!



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