



GRAPE PUNCH WITH APÉRISTICKS KAMBLY

Preparation: 10 minutes

Ingredients

For 1 litre / for 4 people (one glass each of 2.5 dl)

- Lots of ice
 - 500 g grapes in different colours
 - 0.5 l light grape juice
 - 0.5 l ginger ale
 - Optional: fresh peppermint or lemon balm
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- One pack each of Kambly ApériSticks Potato&Rosemary and ApériSticks Beetroot

Preparation

The punch can be poured into a large vessel (capacity of 1.5 litres) or into individual jars in smaller amounts.

1. Add a generous amount of ice to the vessel (large cubes or crushed ice)
2. Wash grapes, remove from the stem and add to the ice cubes
3. Add grape juice and ginger ale to the vessel
4. If necessary, add a little fresh peppermint or lemon balm
5. Pour the punch into glasses and serve with Kambly ApériSticks

Tip:

To prevent the punch from becoming too diluted, ice cubes made of stainless steel or soapstone can also be frozen and then added to the vessel. Or you can add 500 g of frozen grapes.

Tip:

If you like, you can also add apple or pear pieces in addition to the grapes or serve fruit skewers with the punch.