



Kate's BERRY CHRISTMAS PUNCH

makes about 1.2 litres

INGREDIENTS

1 x 400ml apple, strawberry & grape juice
1 x 375ml sparkling lemonade
400ml apple juice
1 x handful mint sprigs, washed
1 punnet strawberries
1 punnet blueberries
250g cherries
ice cubes

EQUIPMENT

knife
chopping board
serving jugs
large bowl
cherry pitter
large stainless steel spoon

always HAVE AN adult to SUPERVISE WHEN USING KNIVES

METHOD

1. Wash the fruit and shake dry.
2. Remove the stalks from the cherries and pit them. Slice them in half.
3. Hull the strawberries and slice thinly.
4. Divide the prepared cherries, strawberries and blueberries evenly into two serving jugs.
5. Remove the stalks from the mint leaves and tear the leaves into the jugs.
6. Add the ice cubes.
7. Pour the lemonade and juices into a large bowl and stir to mix with the large spoon.
8. Transfer the mixture to the two serving jugs and stir again.

to SERVE

Pour into glasses to drink and serve with a straw and a spoon so you can eat up all the lovely fruit!

TIPS

If you like more bubbles try using sparkling apple or grape juice.

This is a fab non-alcoholic punch for Christmas day. You can use any of your favourite fruit like raspberries or thinly sliced green apples. Add some squeezed and sliced oranges or lemons if you wish.

FROM THE MARKET

Cherries — Barossa Cherries

Strawberries — Hillside Farm Strawberries

Mint — Salad Greens & Kitchen Herbs

Apple, strawberry & grape juice — Mountain Fresh Beverages

Apple juice — Ashbourne Valley Orchards, Kalangadoo Organic

Sparkling lemonade — Fioraia

Breville