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## RECIPE



RECIPE TITLE

**Pomegranate-Ginger Cocktail**

FOR

Per portion

FROM THE FEATURE

3 Spicy Cocktail Recipes  
with Ginger

CONTRIBUTOR

Anne Klein, Frisch Verliebt  
[www.frischverliebt.com](http://www.frischverliebt.com)

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### INGREDIENTS

150ml pomegranate juice

30ml ginger liquor

40ml vodka

A spritz of lime juice

Ice cubes

Thyme and apple as décor

### STEPS

1. Add pomegranate juice, ginger liquor and vodka to a shaker and shake vigorously.
2. Pour the cocktail in a glass and decorate with two sprigs of thyme and a thin apple slice.



# RECIPE

RECIPE TITLE

**Sparkling Wine  
with Apple-Ginger Syrup**

FOR

for approx. 100 ml syrup



FROM THE FEATURE

3 Spicy Cocktail Recipes  
with Ginger

CONTRIBUTOR

Anne Klein, Frisch Verliebt  
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## INGREDIENTS

50g ginger

1 small apple

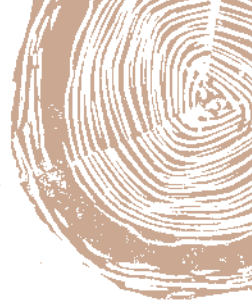
200ml apple juice

150g sugar

Sparkling Wine

## STEPS

1. Peel the ginger and cut into slices. Wash the apple and cut into small pieces.
2. Add ginger, apple pieces, apple juice, and sugar into a pot, stir, and bring to a boil over medium heat.
3. Boil the syrup for around 25 minutes until it develops a slightly thick consistency, similar to honey. Stir frequently to prevent burning.
4. Pour the syrup into a jar and let cool.
5. Put 1 to 2 teaspoons of the syrup into a Champagne glass and pour sparkling wine or Prosecco to mix.



# RECIPE



RECIPE TITLE

**Spicy Grapefruit-Ginger Punch**

FOR

for 2 to 3 portions

FROM THE FEATURE

3 Spicy Cocktail Recipes  
with Ginger

CONTRIBUTOR

Anne Klein, Frisch Verliebt  
[www.frischverliebt.com](http://www.frischverliebt.com)

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## INGREDIENTS

- 25g Hinger
- Half a lemon
- 150ml grapefruit juice
- 500ml rosé
- 3 tsp honey
- Rum, your preference

## STEPS

1. Peel the ginger and cut into slices. Wash lemon and cut in half. Extract the juice from one half, and cut the other half into wedges.
2. Add ginger, grapefruit juice, wine, honey and lemon juice and wedges into a pot and simmer for around 20 minutes on low heat. Eventually add more honey to taste.
3. Pour the hot punch into glasses and add around 2 tablespoons of rum, to taste.