

Haselnusspunsch

with and without alcohol

My favorite punch recipe that's perfect without alcohol (but also great if you decide to add some)

1 In a big pot, bring the water and apple juice to a boil.

2 Meanwhile, juice the lemons and oranges.

3 Add the spices, fruit juices and tea bags to the pot. Let the mixture simmer for 10 to 15 minutes.

4 Remove the pot from the heat (or the lowest setting if you are planning on keeping it warm during a party) and add the hazelnut syrup.

5 If you want to add some rum, you can do that now.

If you only wanted alcoholic hazelnut

punch to begin with, you could just as well use clear hazelnut liqueur to replace the syrup (and probably omit the rum).

6 Serve hot and enjoy!

Note:

I use a tea blend called "Winterzauber" that's readily available in Austria. If you can't get that, you can substitute it with other wintery fruit teas.

The ingredients for "Winterzauber tea" are hibiscus, rose hip, cinnamon, Spekulatius flavoring, apples, orange peel, elderberries, cloves and peppermint.



You need

1.5l water
0.5l apple juice
2 lemons
2 oranges
4 bags Winterzauber tea

1-2 cinnamon sticks
10-15 cloves
120ml hazelnut syrup

optional

120ml Rum