



Recipe Video! Delicious Drinks

Quench your thirst with the Canderel Chef as she shows you how to make some delicious drinks.

INGREDIENTS

Champagne jellies:

4 leaves gelatine
3 tbsp Canderel granules
100ml Pomegranate juice (sugar free)
½ bottle pink champagne, sparkling white wine, Cava or Prosecco
Extra Canderel

Mocha fino:

150ml milk
2 tablets Canderel
¼ teaspoon cocoa powder
150ml coffee (if using instant coffee add 1teaspoon coffee to 150ml water)
Pinch cinnamon (optional)
Milk chocolate

Spiced punch:

1 Litre light cranberry juice
1 Litre unsweetened apple juice
2 medium oranges sliced
2 lemons, chopped
½ tsp whole cloves
2 cinnamon sticks
5cm piece fresh ginger, peeled and sliced
½ tsp freshly grated nutmeg
12 tbsp Canderel granules

BEFORE YOU BEGIN

Serves
0

Time
preparation: 15 minutes
cooking: 0

STEP BY STEP

1

Champagne jellies:

1. Put the gelatine leaves into a pan, add 100ml cold water and leave to soak for 5 minutes.
2. Heat gently and stir until melted. Remove from the heat, stir in the Canderel pour into a large jug, and leave to cool. Put 4 glasses in the fridge to chill
3. Stir the pomegranate juice into the gelatine liquid then carefully pour in the champagne and stir gently. Allow to settle then skim off the foam.
4. Pour into chilled glasses then place them in the fridge to set for several hours or overnight to set.
5. Just before served sprinkle a little Canderel on each if wished.

Tip: use 2 x 200ml (mini bottles) if a half bottle is unavailable.

2

Mocha fino:

1. Simply add all ingredients to a pan and whisk together over a gentle heat until hot.
2. Serve into a mug or elegant coffee glass with grated milk chocolate on top.
3. You could also add a shot of your favourite tippel.

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Spiced punch:

1. Pour the juices into a large pan, add the sliced fruit the spices and Canderel.
2. Bring slowly to simmer.

