



JAFFA PUNCH

Makes

2

Time

20
mins

Level

Simple

Kcal

97
per portion

You will need

- 1 x Jaffa Orange
- 1 x Jaffa Easy Peeler
- 1 x Lemon
- 8 x Cloves
- 2 x Star Anise
- 1 x Cinnamon Stick
- 4 x TBSP Caster Sugar
- ½ x TBSP Honey
- ½ x TSP Ground Ginger
- 1L Cold Water
- 175ml Fruit Cordial

Our step by step guide

Step 1

Cut the Jaffa orange into quarters and then slice, repeat with the lemon.

Step 2

Stud the Easy Peeler with cloves then put all the ingredients together into a large pan and add a litre of cold water. Stir and leave to simmer for 15 to 20 minutes.

Step 3

Once infused, taste the liquid and add more honey or sugar if necessary. Remember to remove the cinnamon stick and star anise before serving.

Step 4

Enjoy!

USE THE HASHTAG
#JAFFAJOY

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