

May Wine Punch

Ingredients:

- 2 bottles of white wine (dry) or for the non-alcoholic version apple juice
- 1 bunch of woodruff, wilted
- 2 lemons or limes
- 1 bottle of sparkling wine (dry) or for the non-alcoholic version cold mineral water

Depending on taste:

- Mint
- Fresh fruit e. g. strawberries

Preparation:

- 1) Pour the wine or juice into your punch bowl.
- 2) Hang the bunch of woodruff on a string inside the wine or juice. – Attention! The ends must not be in the wine, otherwise bitter substances will release!
- 3) Cut the lemons or limes into slices and stir them in carefully together with the mint.
- 4) After 30 minutes, you take both the mint and the woodruff out of the bowl.
- 5) After you have added the fresh fruits, you only have to pour cooled sparkling wine or cold mineral water and your homemade May Wine Punch is ready!

Tip: Freeze some of the fresh fruit beforehand; it is a great substitute for ice cubes!

