HOT COCKTAIL

Ingredients

• 500 ML LIEFMANS FRUITESSE

• 75 ML BERRY SCHNAPPS

• 1TBSP. HONEY

2 CINNAMON STICKS

4 SPRIGS OF THYME



RECIPE

- 1. In a saucepan, combine the Liefmans
 Fruitesse with the berry schnapps, honey,
 cinnamon and thyme.
- 2. Bring the cocktail mixture to the boil.
- 3. Reduce to a low heat and leave the cocktail to stew for 10 minutes.
- **4.** Serve the warm cocktail and garnish with a cinnamon stick and some thyme. Cheers!

