



Raspberry rosè sangria

By Miele

5 minutes plus 1 hour cooling time

Preparation time

None

Cooking time

6 glasses

Serves

INGREDIENTS

1 bottle of rosè

1 ½ cups of elderflower liqueur

1 pack of raspberries

6 lemon slices

6 orange or grapefruit slices (your choice)

Ice

1 bottle of lemon soda

Extra raspberries and citrus slices,

for garnish

METHOD

- 1. Combine the rosè, elderflower liqueur, raspberries and fruit slices into a pitcher or jug and refrigerate for one hour to cool and mix.
- 2. Pour into tumbler or wine glasses filled with ice and top with soda.
- 3. Complete the cocktail with a fruit slice of choice (lemon, orange or grapefruit) and place a couple of extra raspberries in the drink for added sweetness.