



# Pineapple and Christmas spice mocktail

By Matt Stone

**30 minutes, plus fermentation time**

Preparation Time

**3-4 hours for garnish**

Cooking Time

**4 serves**

Serves

## INGREDIENTS

### Fermented pineapple skin

- 1 pineapple skin
- 1 tbsp honey
- 2 cinnamon sticks
- 4 star anise
- 10 allspice
- 1 ½ litres water

### To serve

- 750 ml fermented pineapple skin
- 200 ml Lyre's Aperitif Dry – Non-alcoholic vermouth
- 1 lemon, juiced
- 1 bunch mint, leaves picked and crushed
- 1 lemon, sliced
- Dehydrated pineapple, optional

## **METHOD**

### **Fermented pineapple skin**

1. Place a clean 2 litre preserving jar into the steam oven and Steam at 100°C for 15 minutes to sterilise the jar. Allow to cool.
2. Place the pineapple skins into the sterilised preserving jar. Pour over the water, add the honey and spices and give it a good stir. Cover with a cloth or towel and use a rubber band to seal.
3. Leave on the bench to ferment for a minimum of two days, but up to ten days if you prefer a stronger ferment. Once ready, strain off and store the liquid in the refrigerator.

### **Dehydrated pineapple**

1. Thinly slice some pineapple and place on a lined tray or universal tray.
2. Place in the warming drawer on high and dehydrate for 3-4 hours, until slightly caramelised and crisp. Store in an airtight container.

### **To serve**

1. When guests arrive, pour the prepared drink over ice and garnish with dehydrated pineapple and some fresh mint.

### **Hints and tips**

- Dehydrated pineapple is a great garnish or snack.