



Miele

Cranberry spritz with spiced bitters

By Miele

10 minutes

Preparation Time

30 minutes

Cooking Time

Makes ½ cup bitters of your choice and 1 cocktail

Serves

INGREDIENTS

Spiced bitters

125 ml (½ cup) vodka
3 tsp native pepper, such as
Horopito in New Zealand or
pepperberry in Australia
6 cloves
1 star anise
1 tsp coriander seeds
½ cinnamon stick
8 cardamom, lightly
crushed
2 oranges, zested in strips

Saffron and chilli bitters

125 ml (½ cup) vodka
Large pinch saffron threads
1 tsp Aleppo chilli flakes
2 oranges, zested in strips

Cranberry spritz

Ice cubes
125 ml (½ cup) cranberry
juice
125 ml (½ cup) sparkling
water
½ tsp (3 ml) bitters of your
choice
Dehydrated citrus slices,
homemade or store-bought

Miele accessories

Vacuum sealing bags

METHOD

Spiced bitters or saffron and chilli bitters

1. Combine all of the ingredients and place into a vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
2. Place into the steam oven and Steam at 80°C for 30 minutes. Allow to cool to room temperature.
3. Strain through a sieve to remove the solids and pour the liquid into a sterilised glass bottle.

Cranberry spritz

1. Fill a wine glass three quarters full of ice and pour over the cranberry juice and sparkling water.
2. Drizzle the bitters around the top of the drink and finish with a dried citrus slice.

Hints and tips

- The bitters can also be made without a steam oven by leaving to infuse in a sterilised bottle for 3 weeks.
- Dehydrate your own citrus slices by using the Drying function on your oven at 50°C for 5 hours.
- Sterilise the glass bottle using the 'disinfect items' function on Miele steam ovens. Alternatively, steam the bottles

upside down for 10 minutes at 100°C.

- The bitters can be stored at room temperature indefinitely.