



World Cup Drinks

German apple tea punch (Gluehwein)

And

Dulce de Leche coffee (Dulce de leche, a thick caramel spread is hugely popular in Argentina. Coffee culture is also big in Argentina, brought to Buenos Aires by the Italian immigrants.)

Ingredients :

German apple tea punch (Gluehwein)

Serves 2

2 cups apple juice

2 cups strong tea

1 lemon, peeled and juiced (peel reserved)

1 orange, peeled and juiced (peel reserved)

1 cinnamon stick

2 cloves

Selati Sweetener, to taste

Dulce de Leche coffee

Serves 2

1/4 cup dulce de leche or tinned caramel

2 cups strongly brewed coffee

1/3 cup cream

Selati sweetener, to taste

Grated chocolate, to garnish

Methods :

German apple tea punch

Slowly heat the apple juice and tea with the reserved peels and spices, being careful not to boil the liquid. Sweeten to taste, strain and serve in mugs.

Dulce de Leche coffee

Stir the caramel into the hot coffee until dissolved. Combine the cream with the sweetener and whip until stiff. Divide the coffee among 2 glasses and top with the whipped cream. Garnish with grated chocolate.

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