Hot Honey Peach Spritz

EASY • 15 MINS

There's always room on the Christmas table for a big jug of something cold. This peach spritz makes the most of summer stone fruit, with Capilano Hot Chilli Honey bringing a gentle warmth to the fresh citrus and ginger beer. A lovely alcohol-free option to pass around over lunch, with plenty of ice.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	15 mins	6-8

Ingredients

- ¼ cup Capilano Hot Chilli Honey
- ¼ cup Capilano Pure Honey
- ½ cup warm water

Method

1. Make the hot honey syrup: Combine ¼ cup Hot Chilli Honey & ¼ cup Pure Honey with ½ cup warm water and stir until completely smooth. Allow to cool.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 3 ripe peaches
- 1 cup fresh orange juice
- ¼ cup fresh lemon juice
- 750ml sparkling water, chilled
- 250ml ginger beer, chilled
- 1 orange, thinly sliced
- Fresh mint or rosemary
- Ice

Method

2. Make the peach base: Blend 2 peaches until smooth. Strain if you want a cleaner, more cocktail-like finish.

3. Fill a large jug with ice. Add the peach purée, hot honey syrup, orange juice, lemon juice. Stir well.

4. Pour in the ginger beer and sparkling water. Stir.

5. Add thinly sliced peach, orange slices and plenty of fresh mint or rosemary. Serve immediately in stemless wine glasses filled with ice.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!