

# SUPER SIMPLE SPARKLING BRUNCH MOCKTAILS

## Maraschino Cherry & Orange Sunrise

Serves 2

### INGREDIENTS

$\frac{3}{4}$  cup orange juice  
1 cup Valpré Sparkling Spring Water  
2 tbsp maraschino cherry syrup

### Serving suggestion:

Maraschino cherries

### METHOD

1. In each champagne flute, pour in orange juice and top with Valpré Sparkling Spring Water.
2. Slowly pour maraschino cherry syrup over the back of a spoon into each glass, allowing it to settle at the bottom.
3. Place two cherries into each glass and ENJOY!

## Refreshing Watermelon Mojito

Serves 2

### INGREDIENTS

2 cups watermelon cubes  
2 sprigs mint, plus extra to serve  
1 lime, cut into wedges  
1 cup Valpré Sparkling Spring Water

### Serving suggestion:

Ice  
Watermelon slices

### METHOD

1. Place watermelon cubes in a blender and blend it to a smooth puree. Pour through a sieve to strain out the pulp and seeds.
2. Divide mint leaves and lime wedges between two tall highball glasses and crush with a muddler or the back of a wooden spoon. *\*Chef's Tip: You can easily replace lime with lemons.*

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3. Divide the blended watermelon juice between the glasses.
  4. Fill each glass with ice and top with Valpré Sparkling Spring Water.
  5. Skewer a slice of watermelon with a cocktail skewer and rest on the rim of each glass. Place a sprig of mint in each glass and ENJOY!

### Grilled Grapefruit Paloma

Serves 2

#### INGREDIENTS

- 3 ruby grapefruit
- 5 tbsp brown sugar
- 1 lemon, cut in half, plus extra to rim glasses
- 1½ cups Valpré Sparkling Spring Water

#### Serving suggestion:

- Ice
- Fresh thyme sprigs

#### METHOD

1. Preheat the oven to grill.
2. Slice up 1 grapefruit into ½ cm thick slices. Place 2 slices on a baking tray and sprinkle with brown sugar.
3. Place the grapefruit slices under the grill to caramelize the sugar until it melts and turns a dark amber colour. Set aside.
4. In a cocktail shaker, add ½ cup of ice, the juice of the remaining 2 grapefruit, the juice of 1 lemon and 1 tbsp brown sugar, then cover and shake well. *\*Chef's Tip: If you don't have a cocktail shaker, you can mix vigorously in a jug with a spoon!*
5. Pour 2 tbsp of the brown sugar onto a small plate. Rub a wedge of lemon along the rim of each cocktail glass, then roll in the brown sugar. Place the grilled grapefruit slices against the side of each glass and fill with ice.
6. Pour an equal amount of the mixture into each glass, then top up with Valpré Sparkling Spring Water.
7. Garnish with a sprig of fresh thyme and ENJOY!