Sponsored by Aprils Kitchen

# **BR7 Baking**

## **COCKTAILS AND HOLIDAYS**

Is there anything better than cocktails on holidays?

Whether your jetting off somewhere hot this year or staying at home to relax these cocktails are perfect to get you into the summer spirit.

# SUMMER SANGRIA-SERVES 8

#### Ingredients

1 Bottle White Wine (75cl) 200g Fresh Pineapple, Cubed 2 Limes—Thinly Slices Ice

#### Instructions

In a large jug mix together the wine and brandy.

Add the limes and leave to chill in the fridge for at least 2 hours.

To serve add the melon , pineapple and limes to a glass with a few cubes of ice.

Fill 3/4 of the way with the wine and brandy mix and top up with bitter lemonade.

### Twists & Tips

- If you're a berry fan replace the fresh fruit with Strawberries, Raspberries and Blueberries.
- For a sweeter sangria use normal lemonade
- Always let the wine and brandy chill in the fridge before serving. There's nothing worse than a warm cocktail.
- Save wasting your limes. Place the limes into ice cube trays, top with water and freeze for a zesty frozen cube.





This month we have been working with

# GO TRAVEL

A committed family run travel business who are extremely passionate about what they do.

Their staff are well travelled and knowledgeable, and pride themselves in providing a dedicated and personal service along with expert advice for every

holiday.



Whatever holiday you are looking for – family holiday, cruise, all Inclusive, city break, ski trip or even holidays within the UK – let them do all the hard work for you and go that extra mile to find you the best prices.

## June 2018

200g Fresh Watermelon, cubed

1 Bottle Bitter Lemonade (1litre)

100ml Brandy



## **STRAWBERRY & MINT PROSECCO–SERVES 8**

#### Ingredients

- 200g Fresh Strawberries, plus extra for serving
- 1 Bottle Prosecco (75cl)
- 15g Fresh mint, plus extra for serving

#### Instructions

Remove the stalks from the strawberries, cut into quarters and place in a sieve over a bowl. Remove the stalks from the mint leaves, rip in half and add to the strawberries.

Using the back of a ladle or metal spoon, press the strawberries and mint through the sieve until you have a puree. Place the puree into the fridge to chill.

To serve place 2 mint leaves into a glass with 2 tbsp of the strawberry puree. Top up with chilled prosecco and enjoy.

# Holiday Ideas for the whole family

**Sun, relaxation and adventure parks in Salou**— a favourite destination in Spain amongst families. The range of family-friendly resorts and incredible beaches are the primary draw. Its beaches, entertainment options and natural environment make it the perfect destination to spend your family holiday.

**World-class entertainment in** Dubai– well known for its glorious beaches with calm turquoise waters of the Arabian Gulf, but this fantastic destination is also home to many excellent attractions that will keep your children busy

**Turkey: a blend of history with great water sports**—an excellent destination for families who are looking for a beach holiday combined with the opportunity to explore ancient ruins.

#### A perfect family summer holiday in

**Florida**—if your family wants to discover some of the world's best theme parks while enjoying plenty of time relaxing on the beach, Florida is the ideal destination for you. If you prefer heading to the beaches, Florida's Atlantic and Gulf of Mexico coasts are each within a two-hour drive of Orlando's parks.



We would love to hear how you got on with this month's recipe.

Good or Bad!

Send us your comments and pictures to contact@visitchislehurst.org.uk

OR post your pictures on social media and tag **Visit Chislehurst** 

Thank you to **The Team from Go Travel** for working on this month's issue and **Clare Herriot** for the photos and video.







