

Orange and berry spritz



Orange and berry spritz

Time: 15 minutes to prepare,
and at least 1 hour to cool

Makes: 8 servings



Ingredients

- 200g fresh or frozen berries, we used frozen mixed berries
- 1 orange, quartered and cut into ¼-inch slices, plus more slices for serving
- 100g of sugar (optional)
- ¼ cup fresh lime juice (roughly 4 limes)
- 1 litre bottle of ginger beer
- Crushed ice
- Fresh mint leaves

Method

- 1 Stir together sugar, berries, orange slices and ½ cup of water in a small saucepan. Cook over medium high heat, stirring occasionally, until the berries just start to disintegrate (about 5 minutes).
- 2 Remove from heat, and let the mixture cool completely. Remove and discard the orange slices.
- 3 Refrigerate until cold, at least for 1 hour.
- 4 In a pitcher, combine the berry mixture, lime juice and ginger beer. Serve over crushed ice, with mint and fresh orange slices.