BASCO
GOURMET SPAIN TO YOUR DOOR

Cava Sangria Recipe



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 6 PEOPLE

EASY

Ingredients

1 bottle of cava brut
100ml orange liqueur
100ml vodka
100ml white vermouth
100g caster sugar
1ltr fanta orange
1 orange, cut into small quarters
1 lime, cut into thin discs
½ green melon, cut into small balls
100g fresh raspberries
Fresh mint leaves to garnish
Large ice cubes

Method

Before you make the sangria, ensure all the ingredients are really cold by storing them in the refrigerator for a few hours.

In a large bowl, mix the orange liqueur, vodka, white vermouth and sugar.

Pour in the fanta orange and the bottle of cava and mix well.

Add the orange quarters, squeezing the juice out, followed by the melon balls, the lime slices and the whole raspberries. Add plenty of ice and mix well.

Serve the cava sangria in large cocktail glasses garnished with fresh mint.

https://www.bascofinefoods.com/spanish-recipes/cava-sangria-recipe/