



Ahoy matey punch!



Preparation time:
20-25 minutes

Serves:
6-8 cups

Dietary:
Vegetarian

This is a delightfully delicious recipe for a punch fit for busy pirates. It will prepare anyone to set sail on a long journey across the sea.

Ingredients:

- 10 strawberries
- Quarter of a pineapple
- 2 Oranges
- 500ml Pineapple juice
- 500ml Tropical juice
- 500ml lemonade
- Mint leaves

Equipment:

- Bowl or jug
- Knife
- Ladle/large spoon
- Measuring jug

1. First carefully chop the strawberries into little thin slices.
2. Peel the pineapple skin and safely cut the pineapple into small chunks.
3. Next peel the oranges and then they should easily split into segments. Cautiously cut the segments in half.
4. Completely wash the mint and delicately chop the mint leaves.
5. Then place the strawberries, oranges and pineapple into your bowl or jug.
6. Precisely measure 500ml of pineapple juice and pour into the bowl.
7. Measure 500ml of tropical juice and slowly add to the bowl.
8. Then measure 500ml of lemonade and gradually pour into the mixture.
9. Gently stir all of the ingredients together.
10. Add the finely chopped mint leaves to the top and stir in with the ladle.
11. Finally, use the ladle to serve.