

Ponche á la Maria Magdalena

Maria Magdalena is from the Dominican Republic and speaks good English, Italian and of course Spanish. Since the beginning of 2021, Maria Magdalena is a part of the Valeriana Team. The recipe is based on a typical Dominican fruit punch, which can be spiced up with Dominican rum.

Ingredients

- 1 vanilla bean
- 300 ml water
- 2 star anise
- 1 cinnamon stick
- 2 bags of rose hip tea
- 500 ml orange juice
- 4 sprigs of rosemary (as needed)
- 4 organic orange slices
- 1 package of pineapple cubes
- 1 package of mango cubes
- 1 shot rum (as needed)

Preparation

1. Cut vanilla bean in half lengthwise, scrape out pith.
2. Bring to a boil with water, star anise, cinnamon stick and vanilla bean.
3. Let simmer for about 5 minutes.
4. Add tea bags and let steep for about 5 minutes. Then remove tea bag.
5. Pour orange juice into the tea and boil again briefly. Strain.
6. Divide rosemary, orange slices, pineapple and mangos into glasses.
7. Pour punch on top and serve.
8. As wished, add one shot of rum.