



# Jaffa Orange Garnishes



## Our step-by-step guide

### Step 1

Prepare your drink: Mix the Jaffa Juicy Orange juice and honey, pour into glasses, and top with Pomegranate juice. Stir gently to combine.

### Step 2

To make the heart garnishes: Peel wide strips of your Jaffa Juicy Orange. Use a cookie cutter to press out heart shapes. Trim as needed, cut a small slit in each heart, and slide onto the rim of the glasses.

### Step 3

To make the spirals: Peel a long orange strip, then cut into a thin ribbon. Wrap the ribbon around a skewer, hold for a few seconds, and slide off to form a spiral.

### Step 4

For the twists: Peel a strip of orange, trim it into a rectangle, and shape into a parallelogram. Twist gently to create a spiral shape.

### Step 5

Serve drinks with sprigs of rosemary and decorated with the garnishes.

### Step 6

Enjoy!

## You will need

### For the mocktail:

- 4 x Jaffa Juicy Oranges (juiced)
- 3 x TSP Honey
- Pomegranate Juice
- Rosemary (to serve)

### For the garnishes:

- 2 x Jaffa Juicy Oranges
- 1 x Peeler
- 1 x Small Cookie Cutter (shape of your choice)
- 1 x Metal or Wooden Skewer
- 1 x Sharpe Knife



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