



MALTED SUMMER FRUIT PUNCH

INGREDIENTS

- 60g Malt Extract (Warmed)
- 600ml Cloudy Lemonade
- 100ml of Strawberry and Raspberry Fruit Cordial
- Ice and Plenty of Sliced Fruit

METHOD

Warm the malt extract for approx 20 seconds in a microwave to soften it, then decant into a large pitcher. Pour about 100ml of the cloudy lemonade on top, stir until mixed then add the remaining cloudy lemonade into the pitcher along with the fruit cordial. Finish with plenty of ice and a selection of sliced fruit.



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

**DID
YOU
KNOW?**



MALT...

the undiscovered ingredient

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Fresh fruit and fruit cordial are the basic starting ingredients for this delicious punch, but the addition of malt extract is a master stroke. Malt extract introduces a subtle sweetness and acts as a natural flavour enhancer, really boosting the intensity of the fruits whilst reducing their acidity and improving mouthfeel. It makes the punch much smoother and more creamy. Of course if you really want to liven things up add a few shots of gin or vodka – but do let your friends know first.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.



Muntons
Passionate about malt

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