White Strawberry Sangria with a touch of pink!

Serves 4 – 6

- 2 sliced lemons
- 1 thinly sliced eating apple
- 150 g white strawberries — sliced in half lengthways
- 750 ml of dry white wine — Sauvignon Blanc is good
- 200 ml white rum
- 2 tbs sugar

To serve:

- Sparkling lemonade — chilled
- A handful of redcurrants — or you can use raspberries if unavailable

Put all of the sliced fruit and sugar into a large bowl and pour over the wine and rum.

Stir gently to dissolve the sugar then cover and chill in the fridge for at least 4 hours for the flavours to mingle, or longer if you can wait!

The sangria looks lovely in large bowl shaped wine glasses, but tastes great however you serve it.

Divide the redcurrants between the glasses and strain over the chilled wine mixture. With a spoon remove the strawberries left in the bowl and add to sangria glasses, leaving the apple and lemon slices behind.

Top up each glass with ice cubes and lemonade to taste — or the sangria tastes equally good neat but remember it has quite a kick from the rum!

For a special occasion, try substituting a bottle of white port for the white wine, you may need a little less sugar in this case, depending on the sweetness of the port.