



**Miele**

# Cranberry spritz with spiced bitters

By Miele

**10 minutes**

Preparation Time

**30 minutes**

Cooking Time

**Makes ½ cup bitters of your choice and 1 cocktail**

Serves

## INGREDIENTS

### Spiced bitters

125 ml (½ cup) vodka  
3 tsp native pepper, such as  
Horopito in New Zealand or  
peppercorn in Australia  
6 cloves  
1 star anise  
1 tsp coriander seeds  
½ cinnamon stick  
8 cardamom, lightly crushed  
2 oranges, zested in strips

### Saffron and chilli bitters

125 ml (½ cup) vodka  
Large pinch saffron threads  
1 tsp Aleppo chilli flakes  
2 oranges, zested in strips

### Cranberry spritz

Ice cubes  
125 ml (½ cup) cranberry juice  
125 ml (½ cup) sparkling water  
½ tsp (3 ml) bitters of your choice  
Dehydrated citrus slices, homemade  
or store-bought

## METHOD

### Spiced bitters or saffron and chilli bitters

1. Combine all of the ingredients and place into a vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
2. Place into the steam oven and Steam at 80°C for 30 minutes. Allow to cool to room temperature.
3. Strain through a sieve to remove the solids and pour the liquid into a sterilised glass bottle.

### Cranberry spritz

1. Fill a wine glass three quarters full of ice and pour over the cranberry juice and sparkling water.
2. Drizzle the bitters around the top of the drink and finish with a dried citrus slice.

### Hints and Tips

- The bitters can also be made without a steam oven by leaving to infuse in a sterilised bottle for 3 weeks.
- Dehydrate your own citrus slices by using the Drying function on your oven at 50°C for 5 hours.
- Sterilise the glass bottle using the 'disinfect items' function on Miele steam ovens. Alternatively, steam the bottles upside down for 10 minutes at 100°C.
- The bitters can be stored at room temperature indefinitely.