

Non-alcoholic beverages

Hot Chocolate

Zutaten:

- 200 ml milk
- 1/4 vanilla bean
- 1 tsp sugar
- 20 g dark chocolate
- 1 tbsp cream

Pour 200 ml milk into a pot that has been rinsed with cold water. Split quarter vanilla bean lengthwise. Use a teaspoon to scrape out the vanilla pulp and add it to the milk together with the vanilla pod and the sugar. Bring milk to a boil while stirring constantly. Move pot from stove and take out the vanilla pod.

Break the dark chocolate into pieces and let them melt in the hot milk while stirring. Last but not least, pour a tablespoon of lightly whipped cream into the hot chocolate and stir.



And don't forget:

Smile, smile, smile...

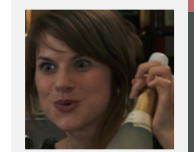


STAY JEMMA!



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Alkoholhaltige beverages

HOT Chocolate

Ingredients:

- 300 ml milk
- 1 cinnamon stick
- ½ chili pepper
- 20 g cocoa powder (ca. 1 tbsp)
- 35 g sugar (ca. 3 tbsp)
- 40 g couverture chocolate, semi-sweet
- 1 tbsp Amaretto
- optional whipped cream
- optional cinnamon powder, vanilla powder, chocolate powder



Split chili pepper lengthwise and remove the seeds.

Bring 250 ml milk with cinnamon stick and chili pepper to a boil.

Stir the remaining 50 ml milk with the cocoa and the sugar until smooth. Then mix them into the milk. Chop up the couverture, add it to the milk and let it melt.

Season with Amaretto and strain into 2 cups. If desired, top off with whipped cream and sprinkle with cinnamon, vanilla or chocolate powder.

Enjoy it hot!

Sweet Lady



Ingredients:

- 200 ml coffee
- 40 ml Southern Comfort
- 1 tbsp cream
- ginger powder

Make a really strong coffee. Pour Southern Comfort into a big pre-warmed coffee cup or mug. Pour the hot coffee over it. Whip the cream until it is stiff and top up the coffee with it. Sprinkle with a pinch of ginger powder and serve hot.



Glowing Heart

Ingredients:

- 100 ml cherry juice
- 20 ml rum
- 1 tsp grenadine syrup

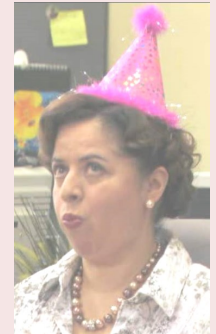
Pour the cherry juice into a pot and bring to a boil. Remove pot from stove, add rum and sweeten with grenadine syrup. Stir well. If desired, top off with whipped cream and ground cinnamon.



Jagertea

Ingredients:

- ¼ L black tea
- 2 tsp sugar
- ¼ L red wine
- ½ cinnamon stick
- 2 cloves
- 40 ml rum
- 40 ml Schnapps (fruit brandy)

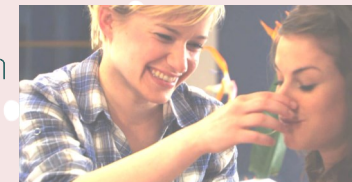


Heat up the tea and add sugar, red wine, cinnamon and cloves. Remove the spices after about 3-5 min. and add rum and fruit brandy.



Non-alcoholic beverages

Grape- Cinnamon -Punch



Ingredients:

- ½ lemon, unwaxed
- 1 cinnamon stick
- 2 cardamom pods
- 325 ml grape juice, white
- 1 tbsp lemon juice

Wash lemon and slice off the thin outer zest (without the white layer). Cut the cinnamon stick in half. "Bruise" the cardamom pods by exerting pressure on them with the flat side of a big knife. Bring cardamom, lemon zest, cinnamon and white grape juice to a boil with the lid on and let it sit for about 10 - 15 minutes. Heat up the punch again, season it with lemon juice and serve it in two glasses.