



Tirolean Jagertee

amount	ingredients
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250 ml	fine black tea
250 ml	red wine
30 ml	rum
30 ml	fruit schnapps
30 ml	cherry liquer
	sugar or honey like your taste
2 pieces	cloves
1/2 piece	cinnamon stick
1 piece	BIO orange in slices

Preparation:

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*Brew the tea according to instructions, add sugar or honey, red wine, orange slices and spices.
After three to five minutes remove the spices.
Add the rum, berries and cherry liqueur and pour hot in desired cups or glasses and enjoy.*



Lucina's tips:



If you omit the cherry liqueur and the orange slices, you will have exactly the original Tyrolean recipe for Jagatee.

Buy quality organic black tea for brewing.

Original Tyrolean Jagatee is a treat in winter and summer!

In summer:

Jagatee is served ice cold - tastes delicious and is very refreshing!

The Tyrolean alternative to sangria!



I wish good luck and

Buon appetite!!

your Lucina Cucina