Spiced apple cider

Ingrédients

- 10 medium-sized apples
- 1 orange
- 1 lemon
- 5 tablespoons of ground cinnamon
- 1.5 tablespoons of ground ginger
- 1 tablespoon of nutmeg
- 2 pinches of ground cloves
- 75g of sugar of your choice (I used brown sugar)

Préparation

1. Apple cider, for those who may not know, is not cider (as its name does not indicate) but a hot drink made from apples and spices that is very popular in North America in the fall.

2. Almost all cafes serve it, and it's a nice idea to change from teas, coffees, chocolates, and other lattes.

3. Of course, there are many different versions, so here's mine, to be adapted according to your tastes: more or less spices, citrus, the sugar of your choice, or even maple syrup, it's up to you   Ingredients:I used cinnamon from Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).

4. FLAVIE2 = 20% off all accessoriesPreparation time: 10 minutes + 1h30 cookingFor about of apple cider: Ingredients: 10 medium-sized apples 1 orange emon 5 tablespoons of ground cinnamon 1.

5. 5 tablespoons of ground ginger 1 tablespoon of nutmeg 2 pinches of ground cloves of sugar of your choice (I used brown sugar) Recipe: Cut the fruits into pieces and place them in a pot with all the spices and sugar.

6. Add enough water to cover the apples.

7.   Cook over low heat for about 1 to 1.

8. 5 hours, the apples should be very tender.

9. Then, to make the juice: I used the fruit strainer of my Cooking Chef robot, I think if you have a juicer you can use that too.

10. If you are not equipped, you can blend the entire mixture and then strain it through a fine cloth to filter out the skins, peels, and seeds.

11. With the Kenwood strainer, it's very simple, just pour in the fruit pieces and the "cooking juice" and it sorts out the waste from the fruit pulp.

12.   Reverse everything back into the pot and add water to achieve the right consistency, to be adjusted according to your tastes, I like it slightly thick   Then reheat and enjoy!