



**TECHNOLOGY  
TRIUMPHS**

**12 DAYS  
OF  
CHRISTMAS  
COOKERY**





**TECHNOLOGY  
TRIUMPHS**

# **SEASONS GREETINGS!**

Within this **FREE** recipe booklet you will find 12 recipes to create this winter season.

From mocktails with bubbles to mains with luxury, as well as a range of sweet tasty bakes, we hope there is something for everyone to enjoy.

Clicking on the photo on each page means the Elves of Technology will whisk you away to our dedicated YouTube playlist where we've put together some exemplar videos for the recipes shown.

As always with Technology Triumphs, feel free to adapt the recipes to suit your own dietary needs or ingredient access.

If you try any of the recipes included, why not share a photo via Social Media and be sure to tag us too

**FB: Technology Triumphs**

**Instagram: technologytriumphsltd**

Wishing you a very Merry Christmas from

***TECHNOLOGY TRIUMPHS***



DRINK



SERVES

2



QUICK

## INGREDIENTS DIRECTIONS

- 2 glass measure of apple juice-
- 1/2 glass measure water
- 1 small cinnamon stick
- 6 slices of orange
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- Pinch ground cloves
- 35g honey
- Apple slices to decorate

1. Add apple juice, cinnamon stick, sliced orange and ground spices to saucepan,
2. Stir together with fork, making sure ground spices are mixed in.
3. Add in water.
4. Heat on med/high to begin.
5. After 1 minute, add in honey and stir in.
6. Once mixtures starts to heat, turn down heat and simmer for approx 5-7 mins - do not boil!
7. Mix frequently to make sure all ground spices are mixed in.
8. Slice apple for garnish, on rim of glass
9. Remove mix from heat, and leave for 1 min.
10. Ladle carefully into glass. Served on side plate with napkin under glass to steady it.

# HOT APPLE CIDER





DRINK



SERVES

2



QUICK

## INGREDIENTS DIRECTIONS

- 200 ml Cranberry juice
- 15 mint leaves
- 2 lime cut into 8 wedges
- 2 tsp sugar
- Ice cubes
- Cream soda (to top)
- Optional- edible glitter (drinks shimmer or edible glitter spray)

1. Add 10 lime wedges and sugar to mixing jug, use end of rolling pin or wooded spoon to “muddle” lime and sugar-releasing juices from the lime.
2. Add mint to glass and muddle with lime and sugar until mashed together.
3. Add ice to half way up the jug.
4. Pour in cranberry juice, using a spoon stir together and pull lime and mint up through the drink.
5. Add more ice to the top of the glass and top off the jug with cream soda.
6. Decorate with edible glitter using
7. Garnish top with additional lime and mint leaves.
8. Serve with a straw

# MISTLETOJITO



DRINK



SERVES

1



QUICK

## INGREDIENTS

- 2 scoops vanilla ice cream
- 50ml milk
- 50ml cream
- 2 candy canes- crushed (optional)
- Candy cane (whole)
- Golden Syrup or Honey
- Strawberry puree - (tin of strawberries in syrup can be used)
- Whipped cream

## DIRECTIONS

For Strawberry Puree

1. Put canned strawberries in syrup into a blender and blitz until smooth
2. Set aside

1. In mixing jug, add ice cream, milk and cream very quickly mix together until a thick milkshake is made.
2. Drip syrup/honey around rim of glass and roll in crushed candy canes if using
3. In the glass layer milkshake and strawberry syrup creating red and white stripes looking like candy cane
4. Top with squirt of whipped cream and a candy cane
5. Serve with a straw

# COTTON HEADED NINNY MUGGINS