

Beyaz ?arapl? Sangria

Classic Spanish White Wine Sangria with fresh fruits. Perfect for summer parties and Spanish cuisine. Easy recipe with tips for the best sangria.

150	150	6	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Beyaz ?arapl? Sangria

Malzemeler

- 1 white wine
- 1 cup orange juice
- 1 cup brandy
- 1 orange
- 1 apple
- 1 cup strawberry
- 1 cup peach
- 1 lemon
- 2 cup club soda
- 3 tbsp granulated sugar

Yap?l???

- Prepare the fruit**

Wash and thoroughly dry 1 apple, 1 orange, 1 cup strawberries, and 1 peach. Remove stems from strawberries and pit from peach. Cut all fruit into uniform 1/2-inch pieces, discarding any seeds.
- Place all cut fruit in a large glass pitcher or bowl. Add 3 tablespoons sugar and toss gently to coat the fruit evenly.**
- Add liquids**

Pour 1 cup fresh lemon juice, 1 cup orange juice, and 1 bottle white wine into the pitcher with the fruit. Stir with a wooden spoon for 1-2 minutes until sugar completely dissolves.
- Add 1 cup brandy to the mixture. Stir gently for 30 seconds to combine all ingredients without mashing the fruit.**
- Chill and macerate**

Cover pitcher tightly with plastic wrap or lid. Refrigerate for at least 2 hours or up to 24 hours to allow flavors to meld and fruit to infuse the wine.
- Serve**

Fill 6 glasses with ice cubes. Pour sangria over ice, making sure each glass gets an equal portion of fruit. Top each glass with 2 cups club soda divided among servings and serve immediately.

?puçlar?

Use a quality white wine you'd enjoy drinking on its own - the sangria will only be as good as the wine you start with.

Cut fruit into uniform pieces for even flavor distribution and attractive presentation. Aim for bite-sized pieces that fit easily in wine glasses.

Add sparkling water or club soda just before serving to maintain the bubbles and prevent the sangria from becoming flat.

Taste and adjust sweetness before serving - different fruits and wines may require more or less sugar depending on their natural sweetness levels.

Chill all ingredients beforehand to minimize dilution when ice is added, ensuring your sangria stays flavorful and properly chilled.

Remove citrus peels after 8 hours of maceration to prevent bitter flavors from developing in the sangria.

Gently muddle a few fruit pieces in the bottom of the pitcher before adding wine to release more natural fruit flavors.

Save some fresh fruit pieces to add just before serving for the best visual appeal and texture contrast.