



Rouge Tomate's Winter Citrus Punch



Vegetarian



Gluten Free



Dairy Free

READY IN



2880 min.

SERVINGS



1

CALORIES



1041 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 cup blood orange juice fresh
- ☐ 0.3 cup clementine juice fresh
- ☐ 2 tablespoons grapefruit juice fresh red
- ☐ 0.5 cup honey
- ☐ 1 kumquats
- ☐ 1 tablespoon kumquats
- ☐ 25 kumquats divided
- ☐ 1 tablespoon juice of lemon fresh

- ☐ 0.7 cup orange juice fresh
- ☐ 1 serving pepper black freshly ground
- ☐ 5 tarragon
- ☐ 2 cups water
- ☐ 0.1 teaspoon pepper white
- ☐ 1 tablespoon yuzu juice drink unsalted

Equipment

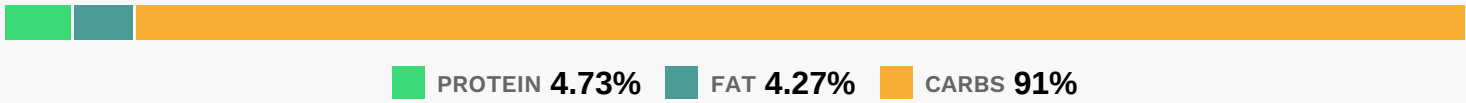
- ☐ bowl
- ☐ sauce pan
- ☐ knife
- ☐ sieve
- ☐ blender

Directions

- ☐ Cut tops off of 15 kumquats and remove any seeds with the tip of a knife. In a small saucepan, bring honey and 1 1/2 cups water to a boil. Reduce to a bare simmer.
- ☐ Add kumquats and simmer for 10 minutes, stirring occasionally.
- ☐ Pour kumquats in honey syrup mixture into a resealable jar and refrigerate overnight, or up to 2 weeks.
- ☐ For the kumquat puree: Halve remaining 10 kumquats lengthwise and remove seeds with the tip of a knife. In a small saucepan, bring halved kumquats, remaining 1/2 cup water, and orange juice to a simmer.
- ☐ Let simmer 10 minutes, remove from heat and let cool.
- ☐ Place entire mixture in a blender and puree. Strain through a fine-mesh strainer into a resealable container. Kumquat purée keeps up to 5 days in the refrigerator and makes enough for several cocktails.
- ☐ For each cocktail cocktail: In a mixing glass (or sturdy bowl), muddle the tarragon lightly. Fill shaker with ice.
- ☐ Add clementine juice, blood orange juice, grapefruit juice, lemon juice, yuzu juice, kumquat puree, and white pepper to shaker and shake until well chilled, about 15 seconds.

- ☐
- Place one candied kumquat at bottom of glass. Fill glass with pebble ice and fine-strain juice blend into glass.
- ☐
- Garnish with black pepper and serve.

Nutrition Facts



Properties

Glycemic Index:306.27, Glycemic Load:87.98, Inflammation Score:-10, Nutrition Score:32.209565364796%

Flavonoids

Eriodictyol: 1.13mg, Eriodictyol: 1.13mg, Eriodictyol: 1.13mg, Eriodictyol: 1.13mg Hesperetin: 39.9mg, Hesperetin: 39.9mg, Hesperetin: 39.9mg, Hesperetin: 39.9mg Naringenin: 297.91mg, Naringenin: 297.91mg, Naringenin: 297.91mg, Naringenin: 297.91mg Apigenin: 111.27mg, Apigenin: 111.27mg, Apigenin: 111.27mg, Apigenin: 111.27mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg

Nutrients (% of daily need)

Calories: 1041.32kcal (52.07%), Fat: 5.39g (8.29%), Saturated Fat: 0.7g (4.35%), Carbohydrates: 258.59g (86.2%), Net Carbohydrates: 224.01g (81.46%), Sugar: 215.67g (239.63%), Cholesterol: 0mg (0%), Sodium: 88.24mg (3.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.46g (26.91%), Vitamin C: 378.37mg (458.63%), Fiber: 34.58g (138.33%), Manganese: 1.3mg (65.04%), Potassium: 1846.68mg (52.76%), Vitamin A: 2300.07IU (46%), Folate: 178.51µg (44.63%), Calcium: 440.25mg (44.02%), Iron: 7.47mg (41.52%), Magnesium: 163.1mg (40.77%), Vitamin B2: 0.67mg (39.56%), Copper: 0.78mg (38.77%), Vitamin B1: 0.44mg (29.62%), Vitamin B6: 0.47mg (23.43%), Vitamin B3: 3.91mg (19.56%), Vitamin B5: 1.73mg (17.34%), Phosphorus: 173.12mg (17.31%), Zinc: 1.65mg (11.03%), Vitamin E: 0.96mg (6.39%), Selenium: 1.89µg (2.7%)