



hot quentao (from Brazil)

A recipe by petra: www.cookseasonal.com/recipe/26

Preparation

1. Peel the ginger and slice thinly. Wash the limes and cut into slices as well. Add all ingredients into a pan and heat up slowly. Let boil for 10 seconds (not longer, otherwise all the alcohol will evaporate) and let soak for 5 minutes.

Serve in mugs, decorated with a slice of lime and cloves.

Ingredients

- **ginger:** 100 gram
- **limes:** 4
- **cachaca:** 1 liter
- **water:** 250 ml
- **cloves:** 4
- **cinnamon:** 4 stick
- **sugar:** 1 cup

Timing

- **Preparation time:** 5 minutes
- **Waiting time:** minutes
- **Cooking time:** 0 minutes