



60'



1 PAX



DIFFICULTY  
LOW



VEGAN



KCAL\*  
48

#### NUTRITIONAL INFORMATION (by ration)

0,53	Protein
6,1	Carbs
2,2	Total fat
0,32	Saturated fat
1,5	Monounsaturated fat
0,24	Polyunsaturated fat
0	Cholesterol
0,85	Fiber
0,01	Sodium

#### ALLERGENS suphites

\* Kcal by ration



DESSERTS

## POMEGRANATE MARINATED WITH VINEGAR

PONS

USE:

PAIR:



**PONS CITRIC  
WITH LEMON**  
EV00 with Lemon



**PONS  
APPLE VINEGAR**  
Apple Vinegar



**FLOCS ROSÉ**  
Cava Brut Rosé



**FLOCS**  
Cava Brut

#### INGREDIENTS

- 60 g** Peeled Pomegranate
- 70 ml** Pons Apple Vinegar
- Pons Citric with Lemon
- Cinnamon stick

#### ELABORATION

1. Choose very ripe pomegranates.
2. Peel the pomegranates avoiding pieces of peel or fibres in the fruit grains.
3. Mix the peeled pomegranate in a recipient with the Pons Apple Vinegar and the cinnamon stick.
4. Leave to marinate overnight in the fridge.
5. To serve; mix with some Pons Citric with Lemon.



#### UTENSILS



Bowl



Knife

#### OBSERVATIONS

This marinade can be kept in a fridge for a week, where little by little, the pomegranate will become crystallized mixing the flavours.

Freezing Refrigeration Fresh