

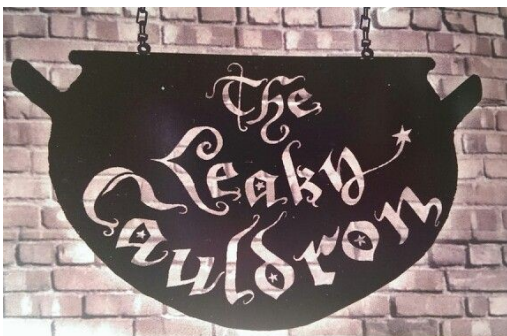
Butterbeer Recipe

INGREDIENTS

4 cans cream soda
100 g butterscotch syrup
250 ml double cream
2 tbsp sugar
2 tsp vanilla extract
50 g butter, melted

DIRECTIONS

1. In a large bowl, combine cream soda and butterscotch syrup and stir.
2. In a stand mixer fitted with a whisk attachment, beat cream until stiff peaks form. Fold in sugar and vanilla extract, then melted butter until no longer streaky. (Add more butter if desired).
3. Ladle Butterbeer into glasses and top with whipped cream mixture.





Pumpkin Juice Recipe

Ingredients

4 litres of Apple Cider (Adults) or Apple Juice (children).

34g Pumpkin puree

1/2 Cup brown sugar

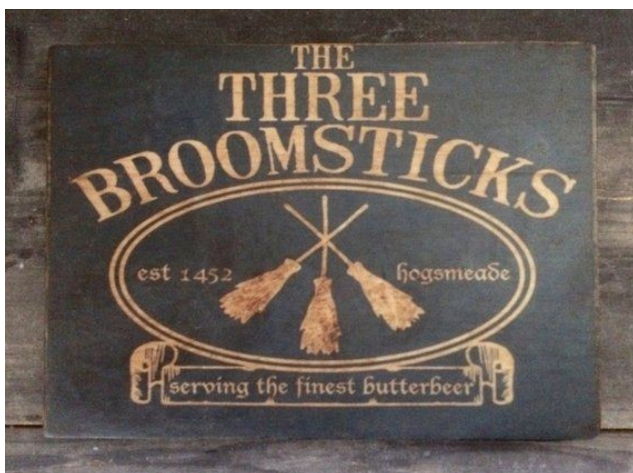
1/2 Cup sugar

2 tsp Pumpkin pie spice

2 tsp vanilla extract

Instructions

1. Combine all ingredients into a large pitcher and stir well
2. Pour over ice in individual glasses.
3. Stir again before serving





Gillywater Recipe

Prep Time: 5 mins Yield: 1 Gallon

Ingredients

- 1 cucumber
- 1/2 cup of mint sprigs
- 2 limes
- 1 gallon of still/sparkling water

Method

1. Peel the cucumber lengthways, reserving both the peel and flesh until you reach the seedy middle. Then stop.
2. Peel the zest from the limes if desired, (you can omit these). Juice the limes and reserve.
3. Add the cucumber peel, springs of mint, lime juice and zest to a large pitcher, then add water (cold) to top.
4. The longer the fruit is in the water the more flavour is infused. If using flat water, allow ingredients to mingle for 30minutes in the fridge. However, if using sparkling water serve immediately to retain the carbonation.



Firewhisky Recipe

Ingredients

250ml Whisky

2 cinnamon sticks

2 heaped tbsp brown sugar



Method

1. Take a new bottle of whisky and pour just a smidgen out of the bottle to make room for the additional ingredients (into a glass, don't waste it).
2. Place the cinnamon sticks and brown sugar into the bottle, close the lid and shake it.
3. Let it rest in a dark cupboard for about a week, longer for a more intense flavour.
4. Taste test and adjust sugar to your palate.
5. Strain all ingredients and pour whisky blend back into the bottle. Enjoy.





Polyjuice Potion Punch

Ingredients

Lime Sherbet (1/2 gallon)

Sprite or other lemonade with lime (2 litres)

Neon green food colouring

Vodka if making adult version (As strong as you want)

Method

1. Cut open the sherbet carton and place in a punch bowl.
2. Slowly pour 2 litres of sprite into the bowl (it will bubble and foam).
3. Add some vodka if you are making the adult version. Add as much or as little as you would like.
4. Add a few drops of food colouring, until the green really pops.

