

## **Cinnamon Punch with Dried Persimmon Recipe**

**(Korean Su-Jeong-Gwa)**

### **Ingredients:**

50 g ginger, peeled and thinly sliced  
2 liters water  
30 g cinnamon sticks  
175 g brown sugar  
3 dried seedless, medium persimmons, calyx discarded  
pine nuts for garnishing

### **Method:**

Put ginger and water in a large saucepan. Bring to the boil, then lower heat and simmer for 20-30 minutes. Add cinnamon sticks and return to the boil. Strain water through a fine sieve. Discard ginger and cinnamon sticks. Stir in sugar. Bring water to the boil to dissolve sugar. When sugar has melted, leave liquid to cool. Place persimmons into ginger and cinnamon liquid. Leave for 2 hours. Remove the soaked persimmons and cut into smaller pieces then place into cooled cinnamon and ginger liquid. Serve garnished with pine nuts in a cocktail glass.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]