

# Chilli Cherry Spritz

## With Fresh Lime and Soda

This spritz is all about sharp, complex flavour and low effort. This is the mocktail I wish people served. It's sharp, complex, and feels considered—not just a soft drink with a sprig of mint. The ready-in-minutes syrup keeps in the fridge for a week, ready to stir into soda water with fresh lime whenever you want something better than “just juice.” Try swapping lime for blood orange, mixing in an alcohol-free spirit, or stirring a little through tonic. It's built to be played with.

Serves 4–6 • Time: 15 mins prep, 10 mins cooking

### Ingredients

For the syrup

250g frozen cherries

200g honey

1 jalapeño or large red chilli

50 ml water

20ml apple cider vinegar

For the Lime Soda

4–5 limes (4 for juicing, 1 for glass prep)

1L sparkling water (we use the Mythos Water Hub, dark green setting)

For the Rim

3 tbsp Tajín (or other chili-lime salt)

1 tbsp sugar

Ice



### Method

1. Finely slice the **1 jalapeño**, then place it in a small saucepan with **200g of honey**. Add **50 ml of boiling filtered water** from your Mythos Water Hub or kettle. Set over medium heat and bring to a gentle simmer, cooking until the jalapeño slices look candied—about 5–7 minutes. Remove the jalapeños. These can be used as a garnish for your cocktail or popped into the glass for serving.

2. Add the **250g frozen cherries** to the pan and cook for about 3 minutes, until the cherries just begin to soften and release their juices—you want a bit of freshness left. Stir in the **20ml apple cider vinegar**, then blend the syrup until smooth using a **stick blender**. Pour into a bottle or jar and chill until needed.
3. Double-tap your **Mythos Water Hub** to the dark green (sparkling) setting. Once the light flashes and water begins to flow, fill a **1L carafe** with **sparkling water**, the **juice of 4 limes**, and plenty of **ice**. Stir gently.
4. To prep your glasses, place them in the **freezer** for at least 10 minutes. When ready to serve, cut a **wedge of lime** and rub a triangle or full rim around each glass with citrus.  
On a small plate, combine **3 tbsp Tajín** with **1 tbsp sugar**. Dip each glass in the chili-sugar mix to coat.
5. Fill the glasses to the top with **ice**, then pour in your lime-sparkling water mix. Drizzle **1–2 tablespoons of the cherry-jalapeño syrup** over each drink. Garnish with a slice of jalapeño and a frozen cherry on a cocktail stick, if you like.