

CAFFÈ GRANDE ABACO

WINE

MULLED WINE SEASON

Tis the season to be jolly (well almost!!). With the changing of the clocks comes the changing of the weather and we are almost into the winter months. To help keep you warm both inside and out, its time to crack open the Mulled Wine!



This typically Christmas drink fuses red wine and spices for a nice warming punch, why not come in store and try it this winter?

OPENING TIMES

Open from 07.30am every day

Sunday - Tuesday:

Food: 20.30PM

Drinks: 20.30PM

Wednesday:

Food 21.00PM

Drinks: 22.00PM

Thursday:

Food 21.00PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

SEASONAL



YORKSHIRE PARKIN

November is here and with it brings Bonfire Night!! If you are heading to a firework display then don't forget to wrap up warm. As a treat for your tummy, why not grab some of our Lottie Shaw's classic Yorkshire Parkin to take with you? Traditionally a cake made of gingerbread sponge and treacle, this Parkin is a family recipe passed down over 100 years, Don't forget you can also enjoy it in store with a nice warming drink before or after watching the fireworks.



THIS MONTH

WHAT'S ON: NOVEMBER

We are so excited to be part Shop small Saturday! An initiative from the small business owners of Uppermill, it will be taking place on the 10th November and is a day to encourage everyone to show their support to the local independent businesses in the village. Get inspired, place your Christmas orders, make your bookings and schedule your appointments before the rush. And when all that shopping takes its toll, join us for dinner, drinks and music.

Don't forget that November also signifies Remembrance Day. Events will take place across the country to mark the 100th anniversary of the armistice in 1918 that signalled the end of World War One. As a sign of respect, we will be holding a two minutes silence on the 11th November at 11am in our shop, please join us in remembering this significant day.

sticky toffee apples

INGREDIENTS

- 8 granny smith apples
- 1400g golden caster sugar
- 1 tsp vinegar
- 4 tbsp golden syrup
- accessories!

Prep Time: 20 minutes

Cook Time: 75 minutes

Ready In: 95 minutes

INSTRUCTIONS

1. Place apples in a bowl and cover with boiling water to remove waxy coating then Dry thoroughly and Push skewer or lolly stick into the stalk end. Place apples on baking parchment.
2. Tip sugar and 100ml water into pan and Cook for 5 mins on medium heat until sugar dissolves, stir in the vinegar and syrup. test the toffee by pouring a little into a bowl of cold water. It should harden instantly and, when removed, be brittle and easy to break.
3. Dip each apple in the hot toffee until covered, then place on the baking parchment to harden.
4. Decorate!.

