

SQF Christmas 2019 - Spiced Mulled Wine

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Spiced Mulled Wine

Ingredients

- 4 clementines or satsumas
- 1 vanilla pod, split lengthways
- 8 whole cloves
- 8 allspice berries
- 2 cinnamon sticks
- 3 star anise
- 3 bay leaves
- 300g caster sugar
- 1.5 litres red wine
- 200ml brandy

Method

- 1.) Cut the clementines or satsumas into 4 thick slices and put them in a large saucepan.
- 2.) Add the vanilla pod, cloves, allspice, cinnamon, star anise and bay leaves to the saucepan. Stir in the sugar.
- 3.) Pour over the wine and brandy and heat the pan over a low heat. Bring to a gentle simmer and bubble over a very low heat for 15 minutes, stirring occasionally.
- 4.) Remove the pan from the heat and set aside for 1-4 hours before serving to allow the flavours to blend. Heat through gently without boiling and strain the larger pieces in the mulled wine. Decorate with a slice of orange, cinnamon stick and/or a star anise in each cup - to your health!



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