

Fancy Mulled Wine

Serves 8

INGREDIENTS

1 l red wine (dry)
1 orange
1 lemon
130 g sugar
500 ml grape juice
5 cloves
1 bay leaf
1 star anise
10 juniper berries
1 stick cinnamon
rosemary sprigs (for garnish)
cinnamon sticks (for garnish)



Fancy Mulled Wine

METHOD

1. For the sugar rims, zest orange to get approx. 1 tbsp of zest and mix it with some of the sugar on a plate. Roughly chop orange and lemon, and keep one orange or lemon wedge. Run the wedge around the rim of each serving glass, then dip the rims into the orange sugar mix. Set the glasses aside to dry.
2. Caramelize remaining sugar with **Temperature Cooking 180°C** in a large saucepan and deglaze with grape juice. Stir until caramel is dissolved.
3. Add chopped citrus fruit, cloves, bay leaf, star anise, juniper berries, and cinnamon stick to the saucepan. Bring to a boil and let simmer over low heat with **Temperature Cooking 100°C** for approx. 10–15 min.
4. Add red wine, and gently warm with **Temperature Cooking 70°C** for approx. 5 min. Do not boil, as this will burn off the alcohol in the wine. Remove spices if desired. Serve hot in your prepared glasses and garnish with rosemary sprigs and cinnamon sticks.