

November 2021



CLASSIC MULLED WINE

PREPARATION TIME:

5 mins

COOKING TIME:

15 mins

SERVES:

6

INGREDIENTS

750ml bottle red wine

1 large cinnamon stick, or 2 small ones

2 star anise

4 cloves

2 strips lemon zest, pared using a vegetable peeler

4 tbsp caster sugar

Make perfectly spiced mulled wine at Christmas with our easy recipe.

Use a good quality red wine like an unoaked tempranillo or try a twist with a dash of sloe gin.

METHOD

Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on a low heat for 10 mins.

Remove from the heat and cool, leaving to infuse for about 30 mins.

To serve, heat without boiling, stir in the sloe gin (if using), and pour into mugs or heatproof glasses.