

Standard Mulled Wine



Mulled Wine, Glogg or Gluhwein began as a traditional Swedish or Finnish Advent season drink

They are traditionally made with red wine incorporating spices and sugars and as they originated in such frigid winters it is no wonder that they were developed to warm the body and keep the spirits cheerful.

This is quite a standard style of Mulled wine that has been enjoyed through the ages and proves popular today, especially as the winter months are upon us now that the winter months are upon us.

Ingredients: ...to suit the 4.5 litre inner saucepan

4 X 750 ml bottles of Dry Red Wine (or cask wine)

4 X cups of white sugar

2 X cups of Brandy

3 X cups of water

4 X Oranges, zested and then thinly sliced

3X Lemons , zested and then thinly sliced

6 X Cinnamon sticks, lightly crushed

20 X whole Cloves

1 X teaspoon of Nutmeg

Method:

- 1. Place the wine, sugar, brandy, water, orange and lemon zest, cinnamon, cloves, nutmeg and thinly sliced citrus in the inner saucepan over a low heat.**
- 2. Simmer, stirring occasionally, for 5 to 10 minutes until the sugar dissolves and the mixture becomes aromatic.**
- 3. Remove from the heat and place into the outer container.**
- 4. Leave for a minimum of 1 hour although the flavours will develop much better over time.**
- 5. You can strain the wine into a large jug or just serve direct from the saucepan .**
- 6. Using appropriate mugs with a slice of Orange for decoration just adds to the moment.**

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