

GLUEHWEIN – MULLED WINE

1. PICTURE RECIPES – Drinks, Beverages (June/July 2015)

Equipment and Tool needed:



Pot, Sieve (strainer), Citrus press (juicer), Scale, Grater (lemon zester), Knife big and small, Cutting board

Ingredients needed:



Red wine (cooking), Oranges, Sugar white, Cinnamon stick, Vanilla bean, Cloves, Star Anise, Nutmeg ground, Lemon skin grated, Ginger fresh finely chopped, Salt (cooking), Rosemary fresh, Honey (liquid)



Preparation / Cooking:



1. *Make freshly squeezed Orange Juice (Navels or Valencia)*



2. *Split Vanilla Bean in half, squeeze out mark.*



3. *Add Red Wine, Orange Juice, Sugar white, Cinnamon stick, Vanilla bean split, Cloves, Star Anise, Nutmeg ground, Lemon skin grated, Ginger fresh finely chopped, Salt (cooking), Rosemary fresh and Honey (liquid) into a pot*
4. *Bring to a boil, turn off and let infuse for approximately 30-45 minutes*



5. *Strain / sieve through a fine sieve*



Serving:



6. Heat up and serve in a Glass (tea glass)

Remarks / Comments:

PS: Gluehwein can be further processed like for Sorbet, Granite etc...

Gluehwein / Mulled Wine is a perfect Winter Warmer.

Enjoy and Cheers,

Chef & Guide Dog User Martin

www.enabledcooking.com

