

GLUEHWEIN – Mulled Wine

Quantity 1 Lt
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Category DRINKS BEVERAGES (winter specialty – Yuletide)
Time Preparation time 10 minutes Cooking time 15 minutes

Ingredients

QUANTITY	UNIT	PRODUCE
460	ML	Red wine (Cooking)
460	ML	Orange juice (freshly squeezed)
45	GR	Sugar white
1	PC	Cinnamon stick
½	PC	Vanilla bean split in half
2	PC	Cloves
½	PC	Star Anise
1	GR	Nutmeg ground
	SOME	Lemon skin grated
	SOME	Ginger fresh finely chopped
1	PINCH	Salt, cooking
20	ML	Honey, liquid
1	SPRIG	Rosemary fresh

Mise en place / Pre-Preparation

- Make freshly squeezed Orange juice
- Grate Lemon skin
- Peel and chop ginger fresh
- Cut Vanilla bean in half (split) and squeeze out mark

- Put all ingredients into a pot, bring to a boil, turn off and let infuse for approximately 30-45 minutes
- Strain through a sieve

Follow instruction on my [Picture Recipe](#) for this dish / recipe (click on link below) for METHOD (preparation and cooking), PLATING / SERVING and EQUIPMENT / TOOLS needed

http://www.enabledcooking.com/wp-content/uploads/2015/06/PR_GluehweinMulledWine.pdf

Remarks / Comments:

- Serve hot / warm in a glass (tea glass)

PS: Sorbet or/and Granite can be made out of Gluehwein

