



# Mulled Wine



DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4 – 6

## Ingredients

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1/4 cup caster sugar  
1½ cups water  
2 cinnamon sticks  
6 cloves  
2 star anise  
4 whole allspice  
½ vanilla bean, halved lengthwise  
4 pieces each, orange, lemon & lime peel  
1 red apple, skin on – chopped  
750ml fruity red wine (such as merlot)

## Method

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Place the caster sugar and water in a large saucepan & stir over a Induction level 4 or FlameSelect® level 5 until sugar is dissolved.

Add the cinnamon sticks, spices, vanilla bean & peel and bring to the boil on induction level 9 or FlameSelect® level 9. Reduce heat and boil the mixture gently until reduced by half. Cool, then strain.

Return the strained syrup to the saucepan, add the apple & the red wine. Warm gently on Induction level 3 or FlameSelect® level 4. Ladle into glasses for serving.

## Notes

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