

Mulled wine

Ingrédients

- 75cl of red wine
- 130g of granulated sugar
- 2 tablespoons of ground cinnamon
- 1 cinnamon stick
- 2 star anise
- 1 ground clove
- 15g of chopped fresh ginger
- 1 teaspoon of ground nutmeg

Préparation

1. When we talk about Christmas (and Christmas markets), we often think of mulled wine!
2. So here is my recipe, very classic with plenty of spices and citrus, to delight you at home Preparation time: 10 minutes + 30 to 60 minutes of cooking
For of mulled wine: Ingredients: of red wine of granulated sugar The zest of one lemon and one orange 2 tablespoons of ground cinnamon 1 cinnamon stick 2 star anise round clove of chopped fresh ginger 1 teaspoon of ground nutmeg Recipe: Put all the ingredients in a large saucepan / small pot (the lemon and orange zests can be roughly cut as shown in the photo, the mixture will be filtered anyway) and bring everything to a boil.
3. Then, turn the heat to low and let it steep for 30 minutes to 1 hour.
4. Strain the mulled wine, serve with a slice of orange, and enjoy!