

Non Alcoholic Mulled Wine



Recipe By FoodieBook

Ref: 586

Heading: Drinks

Cuisine: European (other)

Food Type: Hot – Non-Alcoholic

No of Portions: 8

Ingredients & Prep

1500 ml Non Alcoholic red wine (bottle 750ml)

200 g caster sugar

1 clementine peel & juice

1 lemon peel only

1 lime peel only

6 cloves

2 cinnamon stick

2 bay leaves

2 star anise

1 tsp vanilla paste or cut pod

1/2 tsp nutmeg ground

Suggestion & Tips

Very warming on a cold night. Put in a thermos flask on bonfire night.

Method

Step 1 - In a large saucepan peel the lemon, lime, & the clementine rind in with a potato peeler, then squeeze out the clementine juice into the pan, add sugar, cinnamon stick & nutmeg, pour in 1/8 of wine into the pan enough to cover the sugar, then heat on a med heat & simmer for 5 mins stirring all the time to release the oil from the peel.

Step 2 - When 5 min have passed add cloves, bay leaf & star anise, stir in for 1 more minute, then add the rest of the wine stir altogether & re-heat wine to hot/warm only, do not boil.

Step 3 - Ladle into serving glasses.