

Adam Gray

www.adamgraychef.co.uk

“I'm a chef that makes people happy through food”

Adam's Mulled Wine

Ingredients

1 Bottle red cooking wine
50 ml Peach schnapps
250 ml Orange juice
5 g Orange zest
5 g Star anise
3 g Whole cloves
1 Sprig of fresh thyme
1 Bay leaf
1 g Juniper berries
1 Cinnamon stick
1 Cardamom pod
100 ml Water
100g Caster sugar

Method

Place all the ingredients in a large saucepan and bring to the boil.

Simmer gently for 15-20 minutes.

Pass the mulled wine through a fine sieve and serve.

