ADAM GRAY

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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.

