



WHAT'S COOKING MULLED WINE

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IT'S THE TRADITIONAL TIPPLE OF THE FESTIVE SEASON AND A TRUE SIGN THAT CHRISTMAS HAS ARRIVED. WHETHER YOU'RE WRAPPING PRESENTS OR HOSTING A HOUSE FULL OF GUESTS - PREPARE A BATCH OF MULLED WINE TO ADD AN EXTRA BIT OF SEASONAL SPIRIT TO YOUR WINTER EVENINGS.



MULLED WINE WITH SPICES

INGREDIENTS (MAKES 1 QUANTITY)

- BOTTLE OF RED WINE
- ORANGE
- LEMON
- SPICES - CLOVES, CINNAMON STICKS, BAY LEAVES, STAR ANISE AND SUGAR

METHOD:

1. POUR YOUR BOTTLE OF WINE INTO A SAUCEPAN AND HEAT ON A LOW HEAT (DO NOT LET IT BOIL!)
2. ADD CINNAMON, BAY LEAVES, CLOVES, STAR ANISE AND SUGAR
3. SLICE ORANGES AND LEMONS AND STIR.
4. LADEL INTO YOUR GLASS AND GARNISH WITH A SLICE OF LEMON

MULLED WINE WITH MV SPICE SACHET

INGREDIENTS (MAKES 1 QUANTITY)

- BOTTLE OF RED WINE
- SACHET OF MULLED WINE SPICES FROM YOUR MV ORDER
- ORANGE
- LEMON

METHOD:

1. POUR YOUR BOTTLE OF WINE INTO A SAUCEPAN AND HEAT ON A LOW HEAT (DO NOT LET IT BOIL!)
2. ADD YOUR SACHET OF MULLED WINE SPICE AND STIR GENTLY
3. LADEL INTO YOUR GLASS AND ADD A SLICE OF ORANGE TO SERVE