
Mulled Wine Concentrate - Andrew

Ingredients

- Juice of three oranges
- 4 cinnamon sticks
- 12 whole cloves
- 6 fresh bay leaves
- 10 cardamom pods (bruised)
- Freshly grated nutmeg, approx. 24 gratings
- Peel of 3 oranges
- Peel of 1 lemon
- Peel of 1 lime
- 1 ½ cups honey
- good-quality fruity red wine
- 2 star anise

Method:

1. Heat first nine ingredients (in bracket). Simmer for ~15 minutes to reduce volume by half.
2. Strain. Rinse and retain cinnamon.
3. Add honey to strained liquid and bring to a boil to sterilize.
4. Retain liquid in fridge. Add to wine with cinnamon, star anise and additional honey to taste. Heat gently.

Should be enough for ~3 litres of wine

Bon appétit!