

MULLED WINE

I've been doing some serious research into mulled wine! Some of you may have seen the mulled wine recipe in my Entertaining book. This is a new version that varies the fruits and uses Australian pepperberries. You can also make it with regular peppercorns and it's just as delicious!



Serves: 8 - 10

Time: 20 minutes



INGREDIENTS

- 750 grams (26.4 oz) medium-bodied red wine, such as cabernet merlot
- 1 mandarin, halved with skin on, gently squeezed
- 2 pears, peeled and quartered
- 2 small (or 1 large) green apple, peeled and quartered
- 150 grams (5.3 oz) sugar
- 200 grams (7 oz) water
- 1 pimento or allspice
- 1 cardamom pod, crushed
- 1 cinnamon quill
- 1 cm (½ in) piece fresh ginger
- 4 peppercorns, or Australian pepperberries



METHOD

1. Place all ingredients in mixing bowl. Cook **18 min/90°C (195°F)/Rev/speed 1**.
2. Use a fine strainer to strain liquid into glasses or mugs.

Tips

- The cooked fruit makes a lovely topping for rice pudding, or can be served with cream or ice cream.
- Mulled wine keeps for three days in the refrigerator. Heat gently before serving, or drink cold.

Variations

- Adjust spices to suit your preferences and pantry.
- Use apple cider instead of wine. You can also use non-alcoholic cider.



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Serves: 8 - 10



SHOPPING LIST:

- Medium-bodied red wine (750 grams / 26.4 oz)
- Mandarin (1)
- Pears (2)
- Green apple (2)
- Sugar (150 grams / 5.3 oz)
- Water (200 grams / 7 oz)
- Pimento or allspice (1)
- Cardamom pod (1)
- Cinnamon quill (1)
- Ginger, fresh (1 cm / ½ in piece)
- Peppercorns, or Australian pepperberries (4)



NOTES & TIPS:

- Use apple cider instead of wine. You can also use non-alcoholic cider.