

Feuerzangenbowle

Similarly to Glühwein, you will be able to taste red wine enriched with the well-known Christmas flavours of cinnamon, cloves and orange. What makes it exceptional in taste and comes as a great spectacle is the fact that a sugarloaf is soaked with Rum and lit so that the melted and caramelized sugar is dropping into the wine.

Ingredients:

- 2 bottles of **dry red wine** (0,75 l each)
- 2 **oranges**
- 1 **cinnamon stick**
- 2 **cloves**
- 1 **sugarloaf** (250 g)
- 280 ml of **rum** (at least 54% Alc/Vol)
- other optional ingredients: lemons or other fruits; orange or other fruit juice; star anise; ginger; etc.

Wash the oranges; put some pieces of the orange zest aside; squeeze the orange or cut the pulp of the orange into slices as you prefer.

Put red wine, orange zest, orange juice/ pulp, cinnamon and cloves into a pot and heat it (make sure you don't boil it).



Put some kind of stand on top of the pot (in German we call it Feuerzange – fire tongs), which can hold the sugarloaf.

Pour some of the rum carefully over the sugarloaf and lit it; if the flame gets smaller continue to pour some more rum until the sugar is melted and dripped into the wine.

Be careful with handling alcohol and fire and take the necessary precautions!