

Mulled White Wine

Usually, mulled wine is made with red wine. However, I prefer white wine as it is lighter and goes well with the lemons and oranges. If you have people over, you can prepare this some hours ahead of time and then just heat it up when your guests arrive.



Ingredients:

- 1,5 l **dry white wine** (choose one that you would like to drink solo as well)
- **Sugar** to taste (you can use white sugar, or brown if you want to add a little caramelly flavour)
- 1 organic **orange**
- 1 organic **lemon**
- 10 **cloves**
- 2-3 **cinnamon sticks**
- 2 **star anise pods**
- **Vanilla bean or extract** to taste.

Add the wine and the sugar to a large pot.

Wash the orange and the lemon with hot water and cut them into thin slices. Add them to the wine.

Put the spices in a filter bag for tea and add them to the wine. If you are using a vanilla bean, cut it open and add the seeds to the wine directly while adding the pod to the spices. If using extract, add it to the wine.

Gently heat the wine until hot and the sugar has dissolved. Do not let it boil as this will not only evaporate the alcohol but also give a bitter taste to the wine.

The combination of spices is a matter of taste, of course, and will depend on the wine you are using. Feel free to play around with the amounts or adding different spices like cardamom or ginger.

For a **non-alcoholic version** try using apple juice instead of wine!

Enjoy!

An idea from Wisamar's Advent Calendar 2020
www.wisamar.de

