



MULLED WINE LIQUEUR

- 120 g sugar
- 1 vanilla pod
- 300 g red grape juice
- peel of an orange, untreated, thin peeled
- 1 cinnamon stick (4 cm)
- 1/2 teaspoon cardamom, grounded
- 3 grains of pimento (optional)
- 150 g red wine
- 300 g rum

Preparation

Mix sugar and vanilla in a blender and pulverise for 30 seconds on a high setting. Put grape juice, peel of an orange, cinnamon stick, cardamom and grains of pimento in a pot. Add sugar-vanilla mass and heat up to 90°C for about 10 minutes.

Add red wine and rum and mix it.

Pour the mulled wine liqueur through a filter into a container of your choice. The mulled wine liqueur can be enjoyed hot or cold.

If required, the mulled wine liqueur can be filled into bottles (à approx. 450 ml) and stored in the refrigerator for a few days.