

GLÜHWEIN



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Photos: Vasco Célio
Chef: Sven & Heiko



60
min



Easy

INGREDIENTS

- 4 litres red wine
- 400g caster sugar
- 6-8 cinnamon sticks
- Whole cloves
- 2 oranges
- Whole allspice
- 480ml orange juice
- Optional dash of brandy, sweet sherry or port

METHOD

Place the wine in a large saucepan on a low heat • Heat slowly and never let it boil • Slice the oranges and stud with about 4 cloves • Add to the heating wine • Snap the cinnamon sticks in half and add to the wine with about 10 allspice peppers • Stir in the sugar, the orange juice and the optional brandy etc. • Heat for 30 minutes, allowing the spices to infuse the wine, stirring occasionally • Taste and add more sugar if needed (the poorer the wine quality, the more sugar you will need) • Gently heat for a further 30 minutes • Serve in mugs.