



## SOUL WARMING MULLED WINE

Mulled wine is believed to date back as far as the Roman days where spices and herbs were added to red or white wine to help extend the shelf life of the wine. Today, mulled wine is very much a Christmas traditional drink – the herbs and spices adding warmth, flavour and soul!

Below is the signature recipe shared by the team at Karma Bavaria – serves 25.

### Ingredients

4 l white wine (any Wine possible, we use the cheap Kitchen cooking wine)

2 l apple juice

300 gram of sugar

4 pieces of star anise

2 pieces of cinnamon stick

10 pieces of whole piment balls spice

1 piece of dried laurel

100 ml vanilla syrup

100 ml salted caramel syrup

### How to prepare

Place the sugar in a pot, heat and let it caramelize. Add the apple juice and the spices. Let it cook until 1/4 of the fluid is reduced.

Add the wine and syrup into the pot and keep it hot at about 70 degrees for approximately one hour (do not allow it to boil).

Tip: The longer you steep, the more intense the flavour of the spices.

Sieve the spices and then serve.

After using, you can keep it cool and heat it again, but never boiling, otherwise the alcohol evaporates.

\*You can add a little more sugar if you want it sweeter.

*Prost!*