



VITAL STATISTICS

Preparation Time

5 minutes

Cooking Time

15 minutes

Serves

4

INGREDIENTS

5 Bart Cloves
2 Bart Cinnamon Sticks
¼ Bart Nutmeg
2 slices of orange
2 slices of lemon
250ml water
5 tbsp soft brown sugar
750ml fruity red wine
4 tbsp brandy
1 or 2 Hot Chillies

MULLED WINE WITH CHILLI

Place the cloves, cinnamon sticks, nutmeg, orange and lemon slices in a piece of muslin and tie with string.

Pour the water into a large pan and add the sugar and bag of spices. Bring to the boil and boil for 2-3 minutes until the aroma of the spices is released.

Reduce the heat to just below simmering and add the wine and brandy.

Add the chilli and cook for 10-15 minutes until the flavour has developed.

Remove from the heat and ladle into glasses.