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## VITAL STATISTICS

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### Preparation Time

5 minutes

### Cooking Time

15 minutes

### Serves

4

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## INGREDIENTS

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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

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## MULLED WINE WITH CHILLI

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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.