



MULLED WINE

Serves 6

INGREDIENTS:

- 1 bottle of good quality Merlot
- 3 cups of apple cider
- 2 oranges, juiced
- 1 apple, sliced
- 2 cinnamon sticks
- 3 star anise
- 4 cloves
- 1 teaspoon of whole peppercorns
- 1/4 cup of honey



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Place all ingredients except the wine in a medium sized pot. Bring to a bare simmer over medium-low heat. Lower the heat and simmer for 15 minutes. Remove the apples, cinnamon, star anise, cloves and peppercorn. Pour the bottle of wine and stir.
2. Divide between the glasses and garnish each with a cinnamon stick and an anise star, if desired.

TIP: The mixture (without the wine) could be done up to a day ahead. Keep in the refrigerator and when ready to enjoy, pour the wine and gently warm up.