




Mulled wine






A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

Preparation

	Time required	approx. 30 minutes
	Difficulty	Easy - For all
	Portion size	1 litre

Features

	Drink	Dessert - Mulled Wine
	Typical product	Wine - 0 km
	Suitable in	Winter - Christmas time

INGREDIENTS

Mulled Wine

- 5 dl red wine for cooking
- 5 dl grape juice
- 1 cinnamon stick
- 1 laurel leaf
- 2 pcs. cloves
- Orange zest
- Lemon zest
- 21 g sugar

PREPARATION

Mulled Wine

1. Combine all the ingredients in a suitable casserole and bring to the boil;
2. Filter the mulled wine with a strainer and serve hot.