

MULLED WINE

SERVES 8

1 orange, sliced
¼ teaspoon ground cardamom
½ teaspoon ground coriander
1 teaspoon ground cinnamon
½ teaspoon ground fennel
½ teaspoon ground ginger
3 cloves
60 g (2¼ oz/½ cup) slivered almonds, optional
40 g (1½ oz/½ cup) raisins, optional
750 ml (26 fl oz/3 cups) red wine
250 ml (9 fl oz/1 cup) port
2 tablespoons sugar
125 ml (4 fl oz/½ cup) Akvavit (Aquavit)
(see note, page 29)
cinnamon sticks, to serve (optional)

Put 750 ml (26 fl oz/3 cups) water in a saucepan with the orange slices, cardamom, coriander, cinnamon, fennel, ginger and cloves. Bring to the boil, then reduce the heat and simmer for 5 minutes. Add the almonds and raisins, if using. Remove from the heat and set aside for 15 minutes for the flavours to infuse.

Strain into a clean saucepan, add the wine, port and sugar, and stir over medium heat until the sugar has dissolved; do not allow it to boil. Add the Akvavit and pour into cups or heatproof glasses. Serve with long spoons for eating the almonds and raisins, if using. Cinnamon sticks can be added to the cups to intensify the aroma.

Note: For a non-alcoholic version of this mulled wine, replace the wine and port with grape juice or blackcurrant juice cordial made up in accordance with the manufacturer's directions.

