

## Günter Scheuren's recipes

### Mulled white wine

#### *Ingredients (serves 6)*

- 1 bottle dry white wine (750 ml)
- 2 cinnamon sticks
- 1 organic orange
- 1 organic lemon
- 2 tablespoons orange juice
- 5 cloves
- 3 tablespoons sugar (more to taste)
- 2 tablespoons rum (optional)
- star anise (optional)

#### *Method*

1. Wash and cut the orange and lemon. You can set aside a few slices for decoration.
2. Add the wine, fruit slices, cinnamon, orange juice, cloves, sugar, rum (optional), and star anise (optional) to a medium-sized pot.
3. Heat the wine on low heat for around 45 minutes. It's important that the wine doesn't come to a boil or else this will evaporate the alcohol. Give the mixture a stir occasionally.
4. Before serving, taste the mulled wine and add more sugar to taste. Pour the mulled wine through a sifter before serving. You can garnish the wine glasses with those extra citrus slices and a cinnamon stick (optional) before serving.

### Mulled red wine

#### *Ingredients (serves 6)*

- 750ml bottle red wine
- 1 large [cinnamon stick](#), or 2 small ones
- 2 [star anise](#)
- 4 [cloves](#)
- 2 strips [lemon zest](#), pared using a vegetable peeler
- 4 tbs [caster sugar](#)

#### *Method*

1. Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on a low heat for 10 mins. Again, make sure that the wine doesn't come to a boil.
2. Remove from the heat and cool, leaving to infuse for about 30 mins.
3. To serve, heat without boiling and pour into mugs or heatproof glasses.