

THE FAMOUS SECRET WAREHOUSE9 WHITE GLÖGG

NON-ALCOHOLIC MULLED WINE

2 persons

TIME CONSUMPTION

Preparation time: 10 minutes

Cooking time: 70 minutes

Total: 80 minutes

INGREDIENTS

2 dl apple juice (unfiltered organic)

1 dl light cane sugar (organic)

1 orange (unsprayed) in slices

1 quince (in dices)

6 cloves

2 star anise

1 cinnamon stick

1 apple in cubes

1ltr apple juice (unfiltered organic)

How to make the non-alcoholic mulled wine

Put 2 dl apple juice, sugar, spices and most of the orange slices in a saucepan and bring to a boil.

Make sure to stir in the mulled wine all the time until it boils.

Then turn off the heat and let the mulled wine soak for at least an hour. It does not matter if it pulls longer - it just makes the taste more powerful.

Strain the spices, quinces and orange slices so that you only have the juice left.

Add remaining 1 ltr apple juice and then heat the mulled wine so that it is ready to be served.

Although the mulled wine may be very hot, it should not reach boiling point.

Put a little apple cubes and an orange slice in each glass and pour the hot mulled wine over before serving.

Enjoy!

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ALCOHOLIC MULLED WINE

Number of persons: 6

3 dl elderflower cordial (concentrate 1:4) (hyldeblomstsft)

1 vanilla stick

2 cm fresh ginger (organic)

peel of 2 unsprayed oranges (organic)

1 quince

2 cinnamon sticks

4 dried star anise

4 whole cardamom capsules

1 bottle of dry white wine

1-2 dl white rum or vodka

1 handful blanched almonds (soaked in boiling water and peeled)

1 handful of sultanas (lyse rosiner)

light cane sugar (organic)

Pour elderflower cordial into a saucepan. Split the vanilla stick. Peel and cut ginger into thin slices. Cut the quince into cubes. Cut the peel of the oranges into long strips with a knife. Put vanilla, ginger, quince, orange peel, cinnamon, star anise and cardamom capsules in the pan and bring the elderflower concentrate to a boil. Let it simmer for 15 minutes. Let the concentrate soak overnight if possible and strain it. Add white wine and slowly heat the drink without it starting to boil. Taste with rum or vodka. Season with light cane sugar. Add almonds and raisins, and serve immediately.