



Quality Herbs & Spices

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Mulled Wine (Gluwein)

Hot wine punch traditionally drunk at Christmas.



This recipe uses a combination of individual spices but it can also be made using our ready-made mulled wine pouchettes (see the Gift Section)

Serves 4

Preparation Time: 2 minutes

Cooking Time: 5 minutes

Herbs and Spices Required:

[4 Whole Allspice Berries](#)

[2 inches Cinnamon Sticks](#)

[5 Whole Cloves](#)

[1 tsp dried Orange Zest](#) or [1 tsp fresh Orange Zest](#)

Ingredients:

1 bottle red wine

4oz / 110g sugar (or to taste)

2x 1inch pieces Cinnamon Sticks (Cinnamon Bark)

1tsp dried or 1tbs fresh Orange Zest

1 lemon sliced

5 Cloves Whole

4 Allspice Whole (Pimento Berries)

Herbs and Spices as listed above

Cooking Instructions:

Put all the ingredients except the sugar into a saucepan and gently heat to just below boiling point. DO NOT LET THE WINE BOIL. Once hot add the sugar and stir to dissolve. If you are unsure how sweet you like your tippie, do this bit in stages, tasting as you go. Strain into glasses and serve immediately.