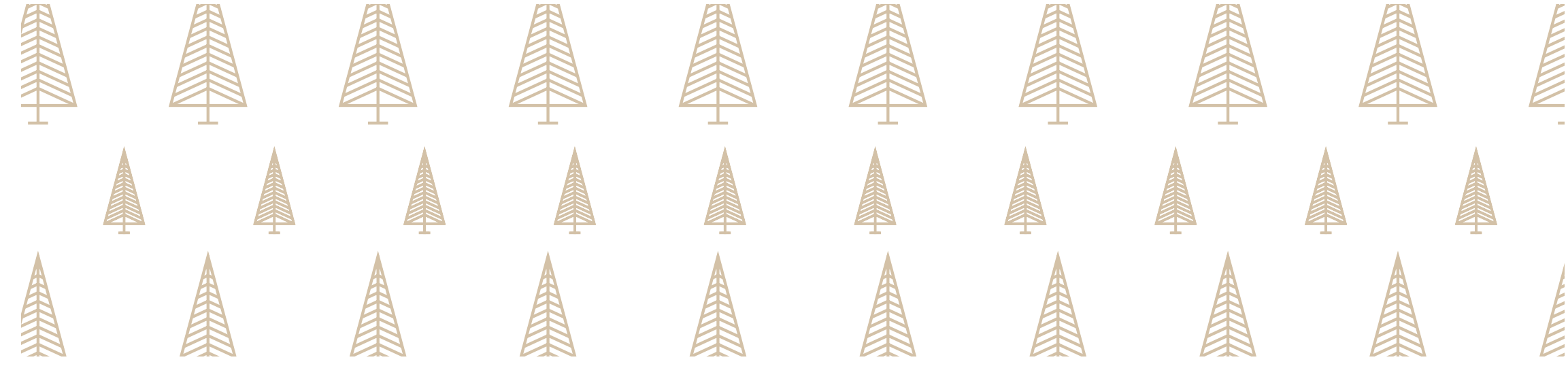


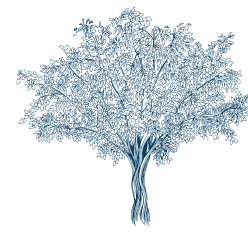
BLANC

CHRISTMAS

MULLED WINE



cinnamon, cloves, cardamom pods & orange



ABOUT MULLED WINE

Mulled wine, a much-loved traditional Christmas drink made of red wine and spices. Popular since 16th century during Victorian England, it was used as a medicinal tonic to warm the body during the cold seasons. Pleasantly sweet and fruity with hints of cinnamon, cloves, cardamom pods and orange. Enjoy this homemade warm beverage from Restaurant Blanc by heating it up before drinking.

Made By: Restaurant Blanc

150ml 10.0%Vol

Reheat Instruction



Pour the Mulled Wine into a pot or saucepan and heat it on a medium low heat. Do not boil it.



Turn off the heat and pour it into a heat-resistant glass or mug.



Place the garnish of your own preference and ready to serve.



Make Your Own Mulled Wine

The recipes for Mulled Wines vary with options include cloves, star anise, cardamom and other spices. If you love our homemade Mulled Wine or you would like to make it yourself, you may follow our recipe as below. Feel free to improvise according to your own preference too! Let us know how it goes.



1 bottle of red wine
(Merlot or Cabernet Sauvignon will work fine)



1/3 of cup honey, maple syrup or sweetener of your choice



2 sticks of cinnamon



1 orange



8 whole cloves,
3 or 4 cardamom pods



1/3 of cup brandy
(optional if you want to feel more alcohol, we did not add this)

Method

1

Pour the wine into a saucepan and simmer on medium-high heat (do not boil it).

2

Bruise the cardamom pods with a spoon and add it into the wine, followed by adding cloves and cinnamon. You may also choose to add other spices such as star anise or all spices.

3

Cut the orange and squeeze its juice into the wine. You may also put the orange peels.

4

Add honey, maple syrup or sweetener of your choice and a cup of brandy (optional) into the mix. Adjust the sweetness to your preference.

5

Let it simmer for at least 30 minutes or more. The longer the time, the more flavourful it becomes from the spices.

6

Turn off the heat and serve in heat-resistant glasses or mugs. You may also fill it in a glass bottle and keep it in the fridge for later consumption.