

Recipe No. 30/2013

Glühwein

No better way to relax than by snuggling up near an open fire, book in one hand and a glass of warm, spicy, citrus infused Glühwein in the other.

Makes: 3-4 glasses

Preparation time: 2 minutes

Heating time: 10 minutes

Ingredients

80 - 100g sugar
750g Shiraz wine
2 cinnamon sticks
1 small orange sliced
1 small lemon sliced
5ml whole cloves

Method


- Place sugar into TM bowl. Mill **12 sec/speed 9**.
- Add remaining ingredients. Warm **10 min/80°C/reverse/speed 1**.
- Serve immediately in warmed wine glasses.

Chef's tips

- Perfect Glühwein should not reach boiling point. By controlling the temperature at 80°C, the flavours all infuse and the wine does not become bitter.
- You may also keep it warm by setting it for an hour at 80°C. Your top-up is then warm and waiting. The longer the Glühwein sits keeping warm, the citrusier and spicier it gets.



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