



Traditional Gluhwein

Ingredients:

- 0,5 l red wine
- 1/4 apple
- 1/2 orange
- whole cinnamon stick
- cloves
- star anise
- caster sugar



How to make Gluehwein:

1. Put the red wine, cinnamon, star anise, cloves and sugar in a large pot.
2. Wash an apple and an orange, cut them into small pieces and add them to the pot.
3. If you like it sweet, add two spoons of sugar or more to your liking.
4. Heat for approximately 10 minutes, stirring occasionally. The Gluehwein should be hot, but not boiling.
5. Serve in your favourite mug of choice.
6. Enjoy!

