

MULLED WINE

*For a festive evening presented by
The Noble House*

1. Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on a low heat for 10 mins.
2. Remove from the heat and cool, leaving to infuse for about 30 mins.
3. To serve, heat without boiling, stir in the sloe gin (if using, see tip below) and pour into mugs or heatproof glasses.

750ml bottle red wine
1 large cinnamon stick
2 star anise
4 cloves
2 strips lemon zest
4 tbsp caster sugar