Spiced Honey Mulled Wine

EASY • 25 MINS

When winter settles in, pour something made for slow evenings and good company. Rich red wine with Capilano Pure Honey, fresh orange, ginger and fragrant spices, filling the kitchen with sweet anticipation. Smooth, citrusy and spiced, this golden twist on traditional mulled wine is best shared beneath a blanket, beside the fire or around a table that no one is ready to leave.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	5	20	4 to 6

Ingredients

- 1 x 750ml bottle dry Australian Shiraz or other full-bodied red wine

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- 250ml cloudy apple juice
- 85g (¼ cup) Capilano Pure Honey, plus extra to taste
- 1 orange
- 3cm piece fresh ginger, thinly sliced
- 2 cinnamon sticks, plus extra to serve
- 2 whole star anise
- 4 whole cloves
- 3 green cardamom pods, lightly crushed
- Fresh orange slices, to serve

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Using a vegetable peeler, remove three wide strips of zest from the orange, avoiding as much of the bitter white pith as possible. Juice half of the orange and reserve the remaining half for serving.

2. Add the wine, apple juice, Capilano Pure Honey, orange zest, orange juice, ginger, cinnamon, star anise, cloves and cardamom to a medium saucepan. Stir gently to combine.

3. Place the saucepan over low heat and warm for 15 to 20 minutes, stirring occasionally. Keep the mixture just below a simmer and do not allow it to boil.

4. Taste and add an extra squeeze of Capilano Pure Honey for a sweeter finish, if desired.

5. Strain the mulled wine into heatproof glasses or mugs. Garnish with fresh orange slices and cinnamon sticks, then serve immediately.

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