



# Recipe

## CHRISTMAS

Serves: 8-10

### MULLED CIDER

Takes: 15mins

- 2 litres apple cider
- 1 orange
- 10 cloves
- 1 apple, sliced
- 5 star anise
- 1 cinnamon stick
- 1 vanilla pod
- 1 tsp ground nutmeg
- 4 tbsp brown sugar

1. Push the cloves into the skin of your orange and then slice into wedges. Place in a large saucepan with the cider, apple, star anise, cinnamon, nutmeg, sugar and vanilla pod, cut in half lengthways.

2. Place the pan over a medium heat and bring to a simmer for about 10 minutes.

3. Taste and add more sugar if desired. You can then serve immediately, or let cool and reheat later. Making it in advance means the spices will infuse longer into the cider for a deeper flavour.

4. Serve in mugs or glass jars and garnish with fruit from the pan, or a fresh wedge of apple and a cinnamon stick.