



## The Secret Recipe

### Home House Spiced Mulled Wine

#### Ingredients:

- A selection of dry fruits  
(Approximately 20g of grapefruit, 10g lemon and 30g orange)
- Cinnamon stick
- 3g of tonka
- 300gr of Demerara sugar (no syrup please)
- 2 bottles of full body red wine
- 400ml of red vermouth
- 2 vanilla pod seeds
- 400ml of rooibos loose tea
- 100ml of liqueur Napoleon
- 50ml apricot brandy
- A pinch of mixed spices
- A pinch of pink pepper corn and cracked black pepper
- A small batch of cloves

Add all ingredients, simmer it on low heat and bring to boil. Let it cool down for one hour.

Re-heat gently and keep at 60 degrees.

Drink responsibly and always share with loved ones. Cheers!