TAYLOR & COLLEDGE

Vanilla Glögg



Preparation: 10 mins
Portions: 4-4 Portions

Ingredients

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750 ml Red Wine
200 ml Water
50 g Granulated Sugar
1 Sticks Cinnamon Stick
6 Cardamon Pods
5 Cloves
1 g Orange Zest
2 tsp Taylor & Colledge Vanilla Bean Extract
1 g Oranges 1 orange sliced
4 Star Anise

Preparation

1. Combine the red wine, water, sugar, cinnamon stick, cardamom pods, cloves, and orange zest in a medium saucepan. Stir gently and heat over low-medium until the mixture is hot but not boiling, about 10 minutes.
2. Add the Taylor & Colledge Vanilla Bean Extract to the saucepan and continue to heat the mixture for another 5 minutes, letting the flavors infuse together. Stir occasionally but do not bring to a boil, as this may reduce the aroma.
3. Remove the saucepan from heat and let the glögg sit for 5 minutes. Strain the mixture to remove the spices and orange peel. Serve hot in heatproof glasses, garnished with orange slices and star anise for a traditional touch.