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## MULLED WINE JELLY

Serves 6-8 • Prep 15' • Overnight chilling • Easy

500ml red wine  
1 star anise  
1 cinnamon stick  
6 cloves  
2cm fresh ginger  
1 tsp vanilla extract  
150g sugar  
25ml whisky  
6 gelatine leaves  
a bit of sunflower oil

1. Put the red wine, spices, vanilla extract, sugar and whisky into a big saucepan and simmer for 10 minutes until the sugar has dissolved. Take off the heat.
2. Meanwhile, soak the gelatine leaves in a bowl of cold water for 5 minutes. Squeeze the liquid out of the leaves and add to the mulled wine. Stir until the gelatine has dissolved.
3. Grease a pudding mould or any nicely shaped bowl (if making small portions, you can use disposable plastic cups) with a bit of sunflower oil, and strain the liquid into the mould. Cover with cling film and refrigerate overnight.
4. In order to unmold the jelly, dip the jelly mould into hot water (not boiling, otherwise the jelly melts) and leave for a couple of minutes until you notice that the wobbly edges slightly come undone. Put a serving plate onto the jelly, and tip – if it doesn't come out you need to hold it in the hot water for a bit longer.

TIP: Leave out the gelatine and the oil, add 100ml water and you have a great recipe for mulled wine