



MULLED CIDER

Serves 2 – Prep: 10 mins

500ml Ramborn cider, CM blend
4 tbsp dark cane sugar (cassonade)
1 cinnamon stick
2 cloves
1 star anise
4 black peppercorns

Pour half the cider into a saucepan, add the sugar, cinnamon stick, cloves, star anise and peppercorns.

Put on a medium heat and stir until the sugar has dissolved. As soon as the cider starts simmering, turn off the heat and take off the hob.

Leave to infuse for 5 minutes.

After 5 minutes, add the remaining cider and put back on a medium heat, heating up the cider to a light simmer.

Serve immediately.

TIP: You can add a cheeky dash of whisky or brandy to the finished mulled cider, to give it an added kick.

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