

~ VIN CHAUD ~

Christmas in Monaco Recipe

- 2 clementines
- 1 lemon
- 1 lime
- 200 g caster sugar
- 6 whole cloves
- 1 cinnamon stick
- 3 fresh bay leaves
- 1 whole nutmeg , for grating
- 2 bottles Cote du Rhone /red wine
- 2 star anise
- 35cl L'Orangerie Liqueur

Method

1. Peel large sections of peel from the clementines, lemon and lime using a speed-peeler.
2. Put the sugar in a large saucepan over a medium heat, add the pieces of peel and squeeze in the clementine juice.
3. Add the cloves, cinnamon stick, bay leaves and about 10 to 12 gratings of nutmeg. Then stir in just enough red wine to cover the sugar.
4. Let this simmer until the sugar has completely dissolved into the red wine, then bring to the boil. Keep on a rolling boil for about 4 to 5 minutes, or until you've got a beautiful thick syrup.
5. When your syrup is ready, turn the heat down to low and add your star anise and the rest of the wine. Gently heat the wine and after around 5 minutes, when it's warm and delicious, add the L'Orangerie and ladle it into heatproof glasses and serve.

