

GLÖGG

Ingredients:

- ~2-3 sticks of cinnamon
- ~1 bio orange
- ~10 pieces of cloves
- ~150g of cane sugar
- ~2cm of ginger
- ~50g of raisins
- ~1 bottle of red wine
- ~1dl cognac

Preperation:

Cut the ginger and the orange in small slices like in the picture above. Put the wine, cognac and all the other ingredients including the cloves in a pan. If you like you can refine the recipe with wodka and almonds. Cover the pan and bring the glögg to boil. Keep it covered and let stand for approx. two hours on the switched off plate.