Glühwein: recuded alcohol

It's fairly easy to find recipes and suggestions.

The main idea, is that alcohol evaporates at 70°C.
To avoid this from happening, you can close it with a lid.
To motivate this from happening, you can remove the lid and keep it brewing a while above 70°C.

Recipe

In short; put everything together. Let it slowly come to heat.
Leave it to soak all the ingredients (the longer, the more flavors).
Serve at the temperature that is feeling comfortable or brings memories of fall or christmass.

Ingredients:

There was a promo on BOOP | Best of Our Planet | Pinot Nero | Bio 75 cl



Per 1 bottle - I added

- 1 cinnamon stick



- a few (3-5) black pepper corns



- 2 thick slices of an orange
- Squeezed the juice of the remaining orange into the brew
- A few cardamon seeds



- A few star anise



- While brewing, I added 1 table spoon of honey "to taste", to make the sharpness/sourness slightly softer



Revision #1
Created 7 October 2024 10:48:01 by Tim
Updated 7 October 2024 11:00:42 by Tim