

# MULLED WINE MARMALADE



What could be better for breakfast than homemade marmalade? And it's even better when it tastes so beautifully Christmassy. The perfect gift for relatives and friends or to keep for yourself

## INGREDIENTS

**500 ml mulled wine**

**300 ml cherry juice**

**200 ml orange juice**

**Preserving sugar (quantity based on packet instructions)**

**Christmas spices, e.g. cinnamon, cloves, star anise ...**

**1 shot of rum**

- 1** Pour the mulled wine and the juice into a pan with the preserving sugar and season with the spices. The pan should be no more than half full to avoid the marmalade boiling up over the top.
- 2** The next step is to boil the liquid according to the instructions on the packet of preserving sugar. To check the consistency of the marmalade later, you can put a drop on a flat plate. It should set within a short time. If the consistency is not firm enough, you can add more preserving sugar
- 3** Now quickly pour the cooked marmalade into jars you have rinsed with hot water. Fill the jars to the top and close the lid tightly. Then turn the jars upside down to create a vacuum and the marmalade will keep for a long time. During this step, it is best to place a tea towel underneath the jars to mop up any drips of marmalade.

