

Divine mulled wine



SERVES: 6

- 1 orange
- 100g (3½oz) caster sugar
- 5 cloves
- 2 cinnamon sticks
- ¼tsp freshly-grated nutmeg
- Vanilla pod, halved lengthways
- 1½ bottles red wine
- 40ml (1½fl oz) brandy
- 150g (5½oz) mixed berries

1. Grate the zest off the orange in thin strips and squeeze out the juice.
2. Place the orange zest and juice in a large saucepan with the sugar, cloves, cinnamon, nutmeg and vanilla pod.
3. Add just enough of the red wine to cover the ingredients. Heat gently in the pan, stirring all the time, until the sugar has dissolved. Then boil the liquid rapidly until the wine has reduced and become syrupy.
4. Add the rest of the wine, the brandy and the mixed berries. Gently simmer for 2 mins, but do not boil. Make sure that you serve the mulled wine in heatproof glasses.

• www.seasonalberries.co.uk



Champagne Velvet



SERVES: 6

- 175g (6oz) blackberries
- 60g (2oz) caster sugar
- 1tbsp of caster sugar
- 90ml (3fl oz) brandy
- 1 bottle chilled champagne or sparkling wine

1. Save 6 blackberries for decoration. Put the

- rest, with 50g (2oz) of the caster sugar in a saucepan. Heat gently until the sugar dissolves. Simmer for 5 mins, stirring occasionally until the sauce is syrupy.
 2. Sieve the syrup into a bowl, gently pressing with the back of a spoon. Discard pulp. Chill syrup.
 3. Place a little of the syrup on a saucer and the remaining caster sugar on another saucer. Dip the rim of each champagne glass first in the blackberry syrup, and then in the caster sugar.
 4. Mix the brandy with the remaining blackberry syrup and pour a couple of tbsps of this mixture into each glass. Top with the chilled champagne or sparkling wine.
 5. Skewer a blackberry with a cocktail stick and place it across the top of each glass. Serve.
- www.seasonalberries.co.uk



Rubi Rubi Christmas non-alcoholic

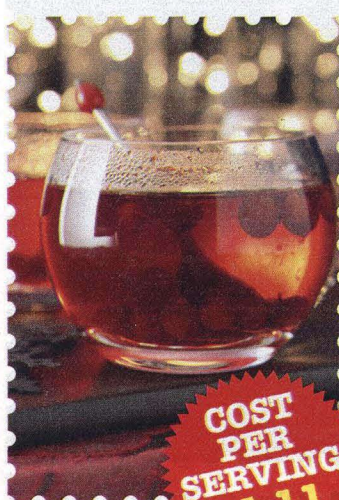


SERVES: 6

- 18 mint sprigs
- 150ml (5fl oz) fresh lime juice

- 30ml (1fl oz) honey
- 600ml (20fl oz) Rubicon Sparkling Pomegranate
- 600ml (20fl oz) Rubicon Sparkling Passionfruit

1. Add two of the mint sprigs to the bottom of each tall glass. Add the lime and honey and press the mint into the other two ingredients with the back of a spoon.
 2. Fill the glass with ice cubes and add the sparkling pomegranate and passionfruit. Stir well and place the final piece of mint on top for garnish.
 3. Add 300ml (10fl oz) of vodka for an alcoholic drink!
- www.rubiconexotic.com



SERVES: 6



Santa's little helper

- 360ml (12fl oz) cranberry juice
- 360ml (12fl oz) apple juice
- 90ml (3fl oz) Belvoir cranberry cordial
- 180ml (6fl oz) golden rum
- 40ml (1½fl oz) Chambord raspberry liqueur

1. Warm the ingredients in a saucepan – being careful not to boil them – and ladle the mixture into wine glasses. Garnish with a string of redcurrants.
- www.belvoirfruitfarms.co.uk

Full House! FREEBIE

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