

Taste of Africa

- a safari full of flavour -

Rooibos Mulled Wine

A steamy winter drink that warms you to the bones!

It has traditional Swedish roots, but it's Cape-Malay spices and rooibos flavour, makes it an African equivalent to Swedish "glögg".

Visit our Farm Stall in Christmas time and we'll serve it from a potjie!

You need this for 4 litres:

- 8-10 Bags of rooibos
- 1 Packet of "glögg" spices, equivalent to:
 - 1 Whole stick cinnamon
 - 15 ml Cardamom pods
 - 8 Whole cloves
- Rind from Seville orange
- A piece of dried ginger
- 100 ml Raisins
- 1 L Dry red wine
- Sugar
- Lemon juice

Make the Rooibos Mulled Wine like this:

Make 3 litres of strong Rooibos, using all the bags. Add all the dry spices & raisins and bring it to a boil and let it simmer for about 10 minutes. Let the rooibos bags remain in the pot. Remove the potjie from the fire and let it steep for 1-2 hours. Add the wine (0.5 - 1 litre) and heat the pot up again. Add sugar, wine and lemon juice to taste. It should be a good balance - not too sour or sweet but with a strong spicy flavour! Use a sieve to remove your tea bags and spices. Enjoy your Rooibos mulled wine in warm mugs, perhaps with chopped dried fruits such as coconut or yoghurt dates!

If you wish, the wine can be replaced with concentrated berry juice, for example black currant or blueberry juice.