**LE CREUSET SIGNATURE CAST IRON**

**Round Casserole**

**White Gløgg - Mulled White Wine**

**Serves 4 - 6**

Traditionally, “gløgg” is a warm, spiced, alcoholic wine drink which has been drunk by Scandinavians since the 16th century. It is very popular around Christmas time where it is served for guests or drunk at Christmas markets.

Preparation time: 24 hours

Cooking time: 15 minutes

**INGREDIENTS**

100g blanched almonds, coarsely chopped

100g cranberries

200ml white rum

1 bottle white wine

½ bottle white port wine

1 orange, cut into slices

3cm piece ginger, peeled and cut into thin slices

½ teaspoon black peppercorns

1 teaspoon cloves

1 teaspoon cardamom pods

2 star anise

2 cinnamon sticks

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**METHOD**

1. Let the blanched almonds and cranberries soak in the white rum in a sealed container for at least an hour, but preferably overnight to infuse.
2. When ready to serve your gløgg, add the white wine, port wine, orange, ginger and spices to a casserole and warm for 15 minutes over a low to medium heat - avoid boiling.
3. Add the soaked blanched almonds and cranberries to the “gløgg” and add the rum to taste. Ladle into glasses and serve.

**Cook’s Notes**

* Any remaining gløgg can be kept warm in the casserole. Place on the lid and leave on the hob, turned off, and the residual heat of the cast iron will keep the gløgg lovely and warm.