Mulled Wine Spritz

Ingredients: ***Serves: 2***

- 200ml red wine (a medium-bodied red, such as Merlot or Tempranillo, works well)
- 1 cinnamon stick
- 2 star anise
- 3 cloves
- 1 strip of orange peel
- 1 tbsp brown sugar or honey (adjust to taste)
- 150ml prosecco (well chilled)
- 100ml soda water (well chilled)
- Ice cubes

Orange slices, to garnish

Method:

1. In a small saucepan, gently heat the red wine with the cinnamon stick, star anise, cloves, orange peel, and sugar or honey. Do not boil — just let it gently steam for 10 minutes so the spices infuse.
2. Remove from the heat and strain to remove the spices. Allow the mulled wine base to cool completely.
3. Fill two large wine glasses with ice.
4. Pour 100ml of the mulled wine base into each glass.
5. Top with prosecco and a splash of soda water.
6. Stir gently and garnish with a fresh orange slice or a cinnamon stick.