

# BULMERS CHRISTMAS MULLED CIDER

RECIPE



'TIS THE SEASON, WHEN TIME BEARS FRUIT.

## HERE'S WHAT YOU'LL NEED

2 litres Bulmers cider  
4-5 tablespoons dark brown sugar  
4 orange peel  
2 apples, cut in rings & wedges  
6 cloves  
3 star anise  
3 cardamom  
¼ nutmeg, finely grated  
2 cinnamon stick  
1 vanilla pod, halved  
2 clementine's juice

## HERE'S WHAT TO DO

1. Pour the Bulmers cider into a large pan on a low heat and let it warm through for a few minutes. Add all the spices & fruit and turn the heat up. Once boiling, turn down to a simmer and leave to tick away for 5–8 minutes.
2. As everything infuses, you'll get the layers of flavour. Taste it and add a little more sugar as you like. You don't want it sweet; you just want the sugar & spices to have a nice flavourful balance. When you're happy with the flavours, ladle into glasses or mugs and serve warm.
3. To keep warm, place in a Soup Bain.



  
**BULMERS**  
IRISH CIDER

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