



CHRISTMAS MULLED WINE

METHOD

- 01 Put all ingredients in a pot. Bring it to a boil then turn off the heat.
- 02 Steam the pot in the Miele Steam Oven at 90°C for 1 hour.
- 03 Ready to serve when done.

INGREDIENTS

Red Wine	500 ml
Black Currant Juice	150 ml
Orange	1 pc
Lemon	1 pc
Clove	4 pcs
Cinnamon Stick	1 pc
Cardamom	4 pcs
Star Anise	1/2 pc

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Tips

- Best served with almonds.
- 90°C is the ideal temperature for steaming mulled wine to prevent over-reducing.
- Miele PureSteam technology gives precise control over cooking temperature and releases aroma within the wine by using only 100% pure steam, giving a rich taste.



1.25 h



4 persons

聖誕香料酒

做法

- 01 將所有材料放入煲中混合，煲滾熄火。
- 02 將煲放入Miele蒸爐以90度蒸燉1小時。
- 03 完成後即可享用。

材料

紅酒	500毫升
黑加侖子汁	150毫升
橙	1個
檸檬	1個
丁香	4粒
玉桂	1條
豆蔻	4粒
八角	1/2粒

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貼士

- 配搭杏仁飲用是經典組合。
- 以攝氏90度蒸煮，避免過度濃縮。
- Miele蒸爐可準確調節溫度，利用純蒸氣技術以100度烹調紅酒能釋放酒香，使味道更濃郁。



1.25 小時



4 人份