

# BR7 Baking



## MULLED WINE AND MINCEMEAT

Christmas can be a very stressful time of the year and if your anything like me, you enjoy making special treats for friends and family but don't always have the time.

Well, these 2 recipes are perfect for those of you who want to make that extra effort but not spend the whole day in the kitchen.

I love the smell of mulled wine on a cold winters day and this recipe requires no time at all but tastes delicious. It can also be served chilled with some ice for a unusual but tasty twist.

Mince meat is a great skill to master and its actually very easy. Once made it can be used to make mince pies. You can also add a spoonful to cupcake mix for a special boxing day treat or simply put a ribbon on the jar and gift if to someone special.

## MULLED WINE—SERVES 6

### Ingredients

- 1 bottle of Kaiken Malbec Red Wine
- 2 Clementine's / Satsuma's – thinly sliced
- 1 Lemon – thinly sliced
- 1 Cinnamon Stick
- 6 Cloves
- 75g Caster Sugar
- 2 tbsp. Brandy (optional)

### Instructions

Place all of the ingredients into a large saucepan (except the brandy if using).

Place onto a medium heat on the stove and simmer for 15 minutes.

Remove from the heat and add the brandy.

Strain and serve in heatproof glasses.

**Top Tip:** If you throwing a Christmas party or having family over why not pull out the slow cooker. Simply add all of the ingredients and leave on a low heat. Place a ladle and some glasses next to it, and guests can help themselves.



This month we have been working with **Champions Wines** which is an independent wine merchant based in the high street. They specialize in tasty, small production wines that don't cost the earth.

Wine specialist Penny has recommended a delicious red wine to use from Argentina.

Kaiken Malbec works really well in mulled wine as it has a rich and full taste, and most importantly the alcohol doesn't burn off so quickly.

Kaiken Malbec is available in the shop for **£9.99**

## MINCEMEAT

### Ingredients

- 2 Cooking Apples - core removed and grated (leave skin on)
- 50g Flaked Almonds
- 1 tsp Ground Mixed Spice
- 1 tsp Ground Cinnamon
- ¼ tsp Ground Nutmeg
- 3 tbsp. Brandy / Sherry
- 100g Shredded Vegetarian Suet
- 200g Raisins
- 200g Sultanas
- 50g Dried cranberries / Dried Apricots - roughly chopped
- 100g Chopped Mixed Peel
- 175g Dark Brown Sugar
- Zest and Juice of 1 Lemon
- Zest and Juice of 1 Orange

This recipe makes enough to fill a 1lb jar which will make approx. 30 mince pies.

### Instructions

Place all of the ingredients into a large bowl (expect the alcohol), mix well and cover.

Place in a cool place for 6 – 12 hours to marinade.

Preheat the oven to gas mark ¼ / 225 °F/ 110 °C .

Place the mixture into a heatproof dish or deep baking tray and loosely cover with foil.

Bake for 3 hours, stirring occasionally.

Allow the mincemeat to cool slightly, then stir in the brandy and pack tightly into sterilised jars.

Cover the top of the mince with a disk of greaseproof paper and tightly screw on the lid.

Place the jars in a cool place for at least 2 days before using.

**Top Tip:** To sterilise jars, wash them in warm soapy water. Rinse well and dry with a clean towel. Place the jars on a baking tray and pop into a medium oven gas mark 4 / 350 °F / 180 °C for 5 minutes. Do this while the mincemeat is cooling so that there is less time for the jars to become contaminated again.

We would love to hear how you got on with this month's recipe.

Good or Bad!

Send us your comments and pictures to  
[contact@visitchislehurst.org.uk](mailto:contact@visitchislehurst.org.uk)

OR post your pictures on social media and tag **Visit Chislehurst**

Thank you to **Champions Wines** for working on this month's issue and **Clare Herriot** for the photos and video.

