

Recipe card glögg



IKEA FOOD

Recipe card glögg

Adding spices to wine is a custom found in many cultures. Particularly in the old days when the wine could be of poor quality and even rancid because of bad storage conditions or time-consuming transports. In Sweden, where winters are cold, it has been and still is popular to heat the wine. Today, glögg (mulled wine) is intimately connected to Christmas and almost all glögg, alcoholic and non-alcoholic, is sold and consumed during November and December.

Serves 8:

A bottle of glögg, 75 cl
Almonds 50 g
Raisins 50 g
Ginger thins 300 g

This is how you do it:

Heat the glögg in a saucepan on the stove (don't bring it to boil). Drink the glögg out of a small mug such as LJUVLIG (8 cl red 4-p). Add to your taste a teaspoon or two of almonds and raisins. And don't forget the ginger thins on the side! A lussekatt (saffron pastry) works fine too (found on a separate recipe card).



HERRLJUNGA GLÖGG,
mulled non-alcoholic
wine, 75 cl

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PEPPARKAKOR,
ginger thins, 600 g

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