

# The perfect festive tippie... *or glaze*

This edition's festive recipe is an old favourite with a twist. One you can use not just as a drink, but by adding a kilo of white onions, also as a glaze for puddings, fish and savoury dishes. Rob Horton devised this a few years ago and made a batch using 12 bottles of red, he has scaled down the quantities in case you don't need quite as much.

## Mulled Wine

### For the drink:

- 1 litre red wine
- 2 star anise
- 1 vanilla pod
- 1 nutmeg
- 2 bay leaves
- 1 cinnamon stick
- 4 cloves
- 250g sugar
- 1 lime
- 1 lemon
- 1 orange

### To make the glaze just add:

- 1 kilo white onions, thickly sliced



**Rubino**  
KITCHEN



### Method:

For the mulled wine put all the ingredients in a pan and bring to the boil, reduce the heat, let all the ingredients infuse. Take out all the spices.

For the glaze, make the wine as above and then add a kilo of onions and simmer for 2 hours.

### A Christmas treat

For something a bit different give the gift of a Rubino Kitchen hamper this Christmas. Prices

range from £25 - £40 and hampers should be pre-ordered – choose from the wine & cheese hamper, the deli hamper containing salmon and smoked meats or the new tea hamper containing a beautiful glass teapot, green and black tea. Just pop in to Rubino Kitchen to order or email bookings@rubinokitchen.co.uk

Rubino Kitchen is open throughout November and December but closes between December 25th and January



11th to allow the team a much needed break and the restaurant a refurb including a new floor, toilet, tables and chairs.

Rubino Kitchen, Chigborough Road, Heybridge, CM9 4RE  
www.rubinokitchen.co.uk  
For bookings call 01621 855579 or bookings@rubinokitchen.co.uk  
Open: Wed-Sat 9am-11.30am for breakfast, 12pm-3pm for lunch, 6pm-9pm for dinner  
Sun 12pm-3pm Sunday Roast only