KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Orange wine

· Level of difficulty: very easy ·

Quantity

Ingredients for 2L.

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2 bottle Rosé wine
500 ml Grappa
7 piece Fresh and natural oranges
1 piece Natural lemon
1 piece Vanilla pod
500 g Cane sugar
Large screw-top glass

Preparation

Pour the wine, grappa and sugar into the punch bowl and stir or shake to dissolve the sugar.

Cut the vanilla pod in half crosswise and add to the wine.

Peel only the top thin, coloured layer from the oranges and the lemon. Then remove the white skin completely.

Add the clean peeled fruit and the peel to the wine.

Then close the container and ventilate it every now and then for the first 4-5 days.

After 2 weeks, the orange wine already tastes delicious, although we were told that it actually has to steep for 2 months. But this delicious wine probably won't get that old.... Have fun trying it out and enjoying it!