

Hot Concoctions for your Winter Chills

By Avantika Bose

MULLED WINE

Served during winter months across Europe for centuries now, mulled wine (usually red) is infused with spices and served hot.

PREP: 20 mins
SERVES: 8

INGREDIENTS

4 cups apple cider
750ml bottle red wine
1/4 cup honey
2 cinnamon sticks
1 orange, zested and juiced
4 whole cloves
3 star anise
4 oranges, peeled, to garnish

METHOD

Combine all the ingredients, apart for the orange peels, in a large cooking pot, bring to a boil, and simmer over low heat for 10 minutes. This allows the flavours to infuse. Strain the mulled wine into mugs, garnish each mug with an orange peel before serving.

Winter is coming, and even though a glass of whisky will certainly make you feel all warm and fuzzy inside, there's nothing as comforting as a cup of steaming hot tea (with a dash of rum, if you please). Whether it's mulled wine or kahwa infused with whisky, we at FNL have created a list of warm alcoholic and non-alcoholic beverages which are extremely delicious, highly instagrammable, and can be made easily at home.



Image: www.naplesillustrated.com

HOT TODDY

Typically known as hot whiskey in Ireland, a hot toddy is a hot mixed drink made of liquor, water combined with honey or sugar, herbs, and spices.

PREP: 35 mins
SERVES: 12-13

INGREDIENTS

1 lemon, thinly sliced, plus extra to garnish
1/2 cup Demerara sugar
4 cups water
2 1/2 cups Scotch whisky
Freshly grated nutmeg, to garnish

METHOD

Combine the lemon, sugar and water in a cooking pot over high heat and cover. Stir until the sugar completely dissolves. Reduce the heat to low and add the scotch whisky to the mixture. Pour the mixture into mugs, garnish with lemon slices and fresh grated nutmeg before serving.



Image: www.thelittlepicurean.com



Image: www.sallysbakingaddiction.com

CLASSIC HOT CHOCOLATE

Used medicinally to treat liver and stomach diseases until the 19th century, hot chocolate, also known as hot cocoa, drinking chocolate, or cocoa; is a hot beverage consisting of shaved chocolate or cocoa powder, warm milk/water and a sweetener.

PREP: 10 mins
SERVES: 4-6

INGREDIENTS

3 cups milk
1 cup heavy cream
1/2 cup sugar
1/4 cup unsweetened cocoa powder
Pinch of Kosher salt
170 gms milk chocolate, roughly chopped
1 tsp pure vanilla extract
Marshmallows or whipped cream, to garnish

METHOD

Combine the milk, heavy cream, sugar, cocoa powder and a pinch of salt in a saucepan over medium heat, and whisk occasionally until the milk is steaming and the sugar and cocoa powder have completely dissolved. Do not bring to a boil. Add half of the chopped chocolate to the pan and stir until it melts. Then add the remaining chocolate until the mixture is smooth. Remove from the heat and add the vanilla essence. Pour into mugs and garnish with either marshmallows or whipped cream, or both.

BOOZY HOT CHOCOLATE

Your classic hot chocolate spiked with alcohol- this is the Bailey's edition!

PREP: 15-20 mins
SERVES: 3

INGREDIENTS

3 cups milk
1/3 cup half and half
1 cup semi-sweet chocolate chips
1/2 cup Bailey's Irish Cream
Marshmallows, to garnish

METHOD

Combine the milk and 'half and half' in a small saucepan over medium heat. Whisk the chocolate chips into the mixture until they melt. Once the chocolate has completely melted add Bailey's to the mixture. Pour the mixture into oven-safe mugs. Set the oven temperature to low, garnish the hot chocolate mugs with marshmallows on top and transfer the mugs inside the oven. Leave the oven door open and closely monitor the marshmallows as they cook very quickly. Carefully remove the mugs from the oven once the marshmallows are nice and toasty.



Image: www.wholefully.com

HOT COFFEE INFUSED WITH WINE

Not all heroes wear capes. Some of them work at Molinari Private Reserve (Nappa Valley Café) and have created the beverage of our dreams — wine infused coffee.

HOW DID THEY DO IT?

By soaking dried beans in red wine and then roasting them, the geniuses at Molinari Caffé have come up with a blend that smells like wine but tastes like coffee, and has got a hint of blueberry to it. They took two and a half years to create this wondrous blend with the help of John Weaver, a master roaster at Wild Card Roasters. The best part is that you can order these online from the official site of Molinari Private Reserve and forever transform the way you drink coffee.

HOT TEA WITH RUM

You might have thought of starting your day with a cup of steaming hot tea and rounding it off with a glass of rum; but has it ever crossed your mind to combine the two together?

Make your regular tea interesting by adding a (generous) dash of rum in it.

PREP: 5-7 mins
SERVES: 1

INGREDIENTS

1 tsp lemon juice
60ml rum
Slice of lemon peel studded with 2 cloves
Black tea
1 cinnamon stick

METHOD

Combine the lemon juice, rum and the lemon peel in a glass or mug. Fill the glass with hot black tea, stir the drink with the cinnamon stick, and serve immediately.



Image: www.wall.alphacoders.com

HOT BUTTERBEER

Remember how in *Harry Potter and The Prisoner of Azkaban*, Harry claims that Butterbeer is the most delicious thing he has ever tasted! Well, guess what?

Now you can drink this perfect drink from the comfort of your own home.

PREP: 8 mins
SERVES: 2

INGREDIENTS

1/4 cup sweetened condensed milk
1/4 cup butterscotch topping
2 tbsp whipped butter (room temperature)
1 1/2 cups vanilla cream soda
Old-fashioned butterscotch candy sticks, to garnish.

METHOD

Combine the condensed milk, butterscotch topping and butter in a microwave proof cup. Heat in microwave for just about a minute. Carefully remove the cup and stir the mixture until the butter is well combined. Simultaneously, heat the cream soda in another microwave proof cup for one minute and thirty seconds. Fill two fresh cups each with the butterscotch mixture and warmed cream soda in equal measures, and stir thoroughly. Garnish each cup with an old-fashioned butterscotch candy stick, and serve immediately.



Image: www.feastofstarlight.com

GOLDEN LATTE

Also known as turmeric latte, this uber-healthy, golden-coloured drink gets its name from its star ingredient — turmeric. This age-old Indian household drink that has taken the West by storm, is a simple combination of nut milk and juice from fresh turmeric root

PREP: 13 mins
SERVES: 2

INGREDIENTS

2 cups unsweetened almond milk
1 fresh ginger thinly peeled, thinly sliced, and smashed
Pinch of ground cinnamon
2 tsp unrefined virgin coconut oil
1 tbsp runny honey
1 fresh turmeric root, thinly sliced, or 1/4 tsp ground, dried turmeric
Ground dried turmeric, to garnish
Almond shavings, to garnish (optional)

METHOD

Combine the almond milk, ginger, cinnamon, coconut oil and honey in a small cooking pot over a medium heat. Bring to a simmer. Cover with a lid, reduce the heat, and allow to simmer for five minutes. Remove from heat and strain the liquid into a fresh pot. While the drink is still warm, whisk until frothy. To serve, pour the drink into cups, garnish with a sprinkle of ground turmeric or almond shavings, or both, and enjoy.



Image: www.pinterest.com



Image: www.whiskaffair.com

KAH-W-HISKY

Kahwa, a classic drink from the Himalayan Valley, is an exotic mix of Kashmiri green tea leaves. We at FNL tweaked it a little by adding whisky to it, and it turned out to be amazing.

PREP: 13 mins
SERVES: 2

INGREDIENTS

1/4 tsp saffron strands
1 small piece cinnamon
2 cardamoms, pods removed and seeds roughly crushed
2 cloves (whole)
2 tbsp sugar
4 tsp Kashmiri green tea leaves
whisky, to taste
1/4 cup finely chopped almonds
Few saffron strands, to garnish

METHOD

Combine the saffron strands with one tablespoon of warm water in a small bowl and set aside. Next, boil two cups of water in a saucepan, add the cinnamon stick, crushed cardamom seeds, cloves, and sugar, and cook over a medium heat for 3–4 minutes. Lower the heat, add the Kashmiri green tea leaves, and allow the tea leaves to steep for a further 2–3 minutes. Remove from heat and strain the tea infusion in a deep bowl. Now transfer the mixture into a saucepan, add the saffron infused water mixture and chopped almonds, and cook over low heat for one minute. Allow to cool for one minute. Pour into cups, and finally add some whisky. Taste the drink, add more whisky, if desired, and serve.