

ORANGE WINE, THE RECIPE

- 5 sour oranges (in french, we say 'amère' = bitter)
- 1 lemon
- 5 liters of wine (rosé)
- 1 liter of fruits alcohol (can be replace by 40° spirit)
- 800 gr of cristallized sugar
- spices : cloves, cinnamon, vanilla stick, peppercorns

1/ to fill up a large bottle (you can replace it by a large metal can) with the wine (rosé is better).

A blind and large bowl is the best solution.



2/ add the content of a fruit alcohol bottle (around 35-40°)



4/ take 5 sour oranges and a lemon



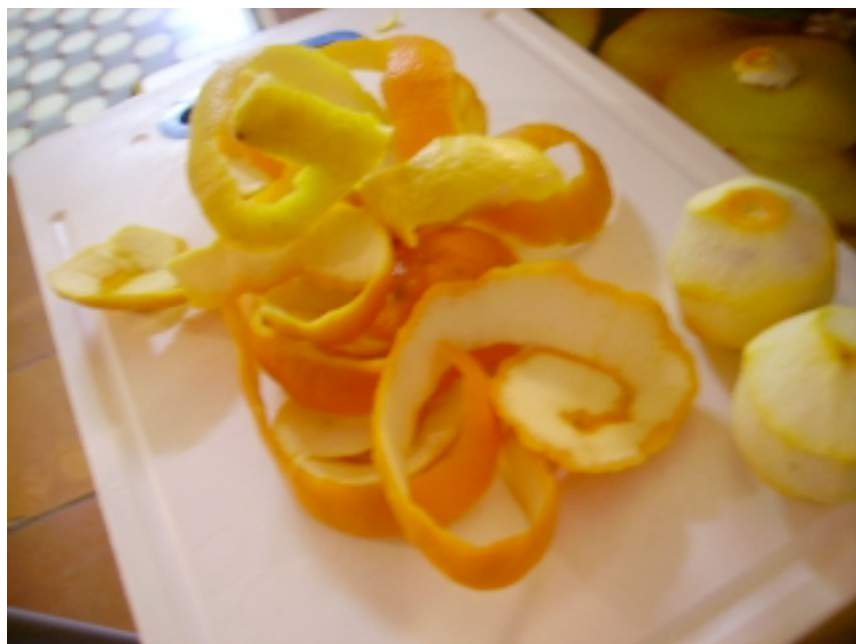
5/ wash the fruits with full water



6/ cut the zests of the fruits
(use the rests of the fruits to cook a sour orange jam for example)



7/ gather all the zests



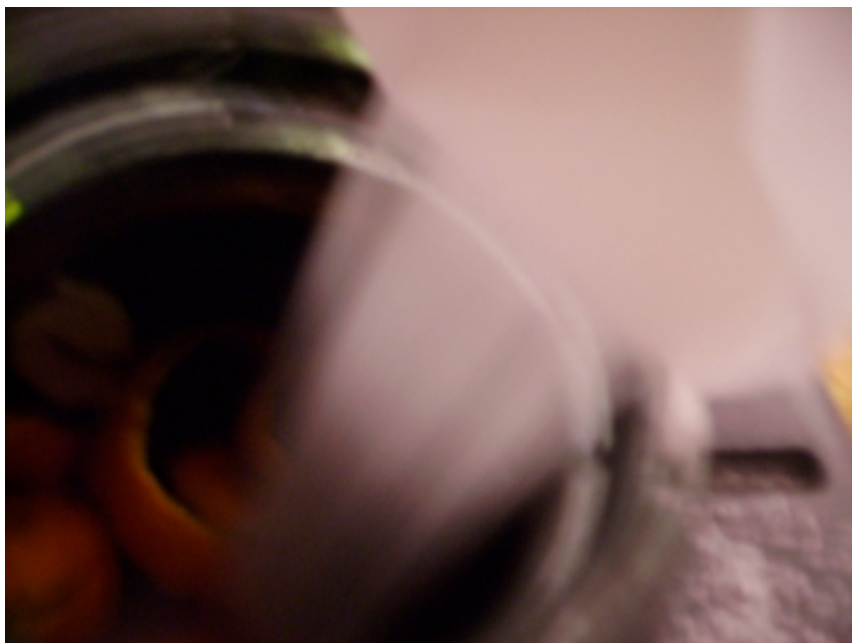
8/ and put them into your container



9/ take 800g of cristallized sugar



10/ put it into the container too



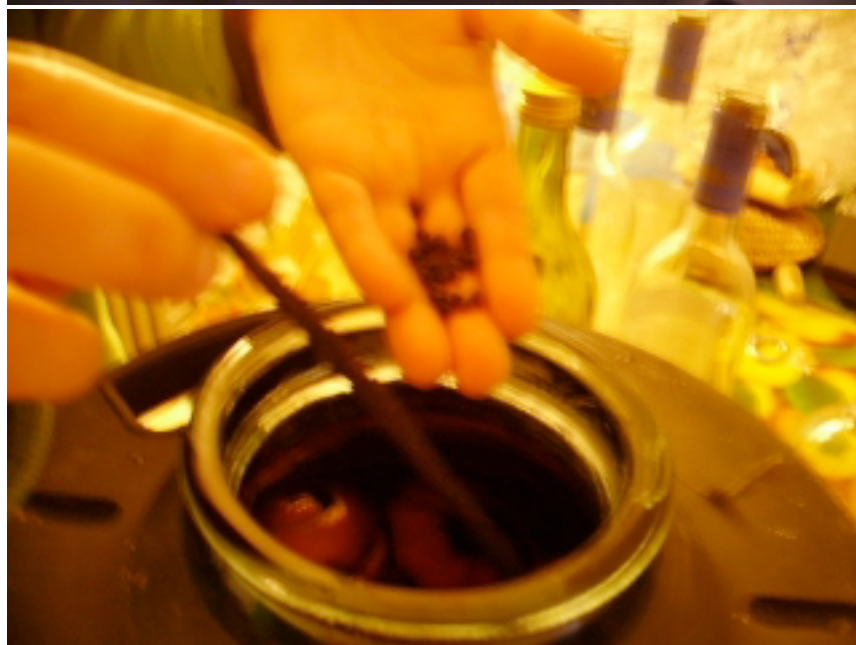
11/ slightly split one vanilla stick with a knife



12/ take the spices : cloves, cinnamon, vanilla stick, peppercorns
(estimate the quantity with the help of the below picture)



13/ pour them out too into the container



14/ mix the whole contenu



15/ finally close the container and let rest the whole minimum 3 weeks long. Put the container in a fresh place. Stir the content each week. At the end of the three weeks, taste it and add some sugar more if it's needed.

