



«Last minute» Christmas gifts



Honey Glögg (nordic mulled wine)

1.5l Red wine
0.7l Wodka/Cognac
0.3l Orange juice
2 Cinnamon sticks
2 Anise stars
8 cloves
10 Cardamom capsules, crushed
2 Oranges, organic (shell peeled with peeler and the orange cut in slices)
3cm Ginger
90g Raisins
90g Almonds, sliced & blanched
280g Honey (or cane sugar)
Tea filter

→ Amount for appr. 5x 0.5l bottles

Put raisins and almonds into tea filter. Heat up all the other ingredients in a large pot. Switch it off short before cooking. Let it simmer for about 2 hours. Prepare the (glass) bottles you would like to fill the mulled wine in later. Sterilize with heat. For example, in the oven or with hot water.

After 2 hours take the tea filter out and put the almonds and raisins into the bottles. Fill the hot Glögg through a sieve into the bottles as well. Close the bottles and let them cooling down. Then decorate and label as desired.

Enjoy it hot. Cheers!



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Crispy Christmas Chocolate

400g Chocolate (white, dark or milk)
200g Zwicky Cornflakes/Weizennüssli
10g Coconut oil
Cinnamon
Gingerbread spice

Melt the chocolate in a water bath. Put baking paper on a baking tray. Mix the melted chocolate with the Cornflakes (and if you would like with some spices). Take two spoons and put little pieces on the baking paper. Decorate them how you like it. Let it cool down for about 2-3 hours. Fill them into jars.

Hint: Great opportunity to use chocolate Santas or Easter bunnies! You can easily change the recipe with cookies, nuts, seeds or dried fruits.



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Snickers Treats

Medjool dates
Peanut butter (or another nut butter)
Dark chocolate

Cut the dates lengthways (do not cut in half!) And remove the stone. Now fill them with the nut butter. Melt the chocolate in the water bath. Put baking paper on a baking tray. Cover the PB stuffed dates with the melted chocolate and put them on the baking paper. Decorate as desired with crumbled nuts, fleur de Sel, grated coconut... Let it dry for about 1-2 hours. Fill them into jars.