

Wassail

Ingredients

- 225g apples cored
- 950 ml apple juice
- 1 tbsp of sugar
- ¼ tsp ground ginger
- ¼ tsp nutmeg

Method

1. Preheat the oven to 190 degrees. Celsius
2. Bake the apples till they burst.
3. Set them aside to cool.
4. When the apples are cool enough to handle, remove the peel and mash the pulp. You should have around 350ml.
5. In a large pot, heat the ale and whisk. Then add in the apple pulp, sugar, and spices. Adjust the seasoning to taste.
6. Place the mixture in a heatproof bowl, ready for ladling out. Sprinkle the top with some additional nutmeg.
7. Serve your wassail be careful it may be hot!



What is Wassail?

Wassail is a drink made from hot mulled cider and spices, drunk traditionally as an integral part of wassailing, an ancient English Yuletide the celebration either involved in door-to-door charity-giving or used to make sure there would be a good cider apple harvest the following year.