

MOONLIGHT PEAR MULLED WHITE WINE "BREW"

Vin Blanc Chaud aux Poires Épicées

Source: The Gilded Table – September Edition

Prep Time: 10 minutes | **Cook Time:** 20 minutes

Yield: About 6 servings



Recipe Description

A cozy autumn sip of warmth and light — crisp white wine infused with ripe pears, gentle spices, and a touch of honey. This mulled brew is both elegant and comforting, perfect for moonlit evenings and seasonal gatherings. *Part of The Gilded Table: September Edition.*

Ingredients

- 1 bottle dry white wine (such as Sauvignon Blanc or Pinot Grigio)
- 2 ripe pears, thinly sliced
- 3 tbsp honey (or to taste)
- 2 cinnamon sticks
- 3–4 whole cloves
- 1 star anise (optional)
- 1 small piece fresh ginger (about 1 inch), sliced
- Zest of 1 lemon or orange
- Fresh thyme sprig or rosemary (optional, for garnish)

Directions

1. In a medium pot, combine the white wine, pear slices, honey, and spices.
2. Warm gently over low heat — do not boil — allowing flavors to infuse for 15–20 minutes.
3. Taste and adjust sweetness with more honey if desired.
4. Strain into mugs or heatproof glasses.
5. Garnish with a fresh pear slice and herb sprig for serving.



Notes

- Keep heat low to preserve the delicate flavor of the wine.
- Can be made ahead: infuse, strain, and gently rewarm before serving.
- A splash of brandy or pear liqueur may be added for extra warmth.



Inveniam viam aut faciam.

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