Blackcurrant Tea Mulled Punch (Winter Bowl, Adult and Sober Versions)

From the teas.co.uk wiki

This is a mulled punch built on Hyson Blackcurrant Infused Black Tea: three bags brewed strong with whole cinnamon, star anise, cloves and allspice, strips of orange peel and slices of fresh apple, then finished with red wine for the adult bowl or pomegranate juice for the sober one. Mulled wine usually leans on a splash of cassis for its dark-berry depth, so a blackcurrant tea base does that job from the start, which is why the spices and the fruit sit so naturally on it.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Blackcurrant Tea Mulled Punch (Winter Bowl, Adult and Sober Versions) recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/blackcurrant-tea-mulled-punch-winter-bowl-adult-and-sober-versions/*

Steep the spices, peel and apple alongside the tea rather than adding them later, so everything extracts together; bring it to a low simmer then take it off the heat to steep, since a hard boil drives off the spice aromatics. Stir the wine or pomegranate juice in only once the brew has dropped to about 60 degrees, never while it boils, or the wine loses its character and the alcohol with it. Serve it warm in heatproof glasses with an apple slice and a cinnamon stick to stir.

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