

Conditum Paradoxum (Surprise Wine)

Conditum was so prized by the Romans that it's the very first recipe in the *Apicius*, a compilation of Roman recipes dating to the 1st century CE. It was uncommon to drink wine straight in ancient Rome, it was instead diluted with water. Feel free to do so to take the edge off this exceedingly sweet wine.

Ingredients

- 1 bottle white wine (750 ml)
- 1 cup honey
- 1 date
- 1 tsp black pepper
- 1/2 tsp fennel seeds
- 2 bay leaves
- Pinch saffron

Instructions

1. Boil 75 ml (about 1/3 cup) of wine and honey in a saucepan, stirring often until the honey dissolves completely.
2. Reduce to a simmer and stir in the remaining ingredients.
3. Cover the pan and simmer for 10 minutes.
4. Strain the mixture into a pitcher with a fine strainer and a coffee filter.
5. Add remaining wine to the strained mixture.
6. Serve chilled.

Adapted from the website *Pass the Garum*.
pass-the-garum.blogspot.com