

Ingredients

Quantity	Measure	Ingredients	Description
1	Nos	Egg Whites	
1,1/2	Kilogram	Sugar	Use 1 kg first, a
2	Kilogram	Grapes - seedless	Black fresh grap
1	Handfuls	Wheat - whole.	
50	Grammes	Plums	
4	Bottle	Water	Boiled and cool

Method

Wash grapes thoroughly. Put in a vessel and squeeze. Boil water with 1 kg sugar and strain into the vessel with the squeezed grapes. Add wheat, egg-white, and the plums Put it in a jar or a plastic container and cover. Keep in a cool and dark place for one week. Stir this mixture twice a day, morning and evening. After the first week add half kg sugar and stir once a day in the night for another 2 weeks. After the third week do not touch the wine for another three weeks. After six weeks have passed, strain the mixture through a fine muslin cloth and store the wine in glass bottles or in the same jar. Store the wine for 12 to 15 days before use.