

**Author:** Alex Kratena



## Ingredients

### **Apricot Manhattan (Sous Vide):**

500 ml rye whisky  
150 ml dry vermouth  
150 ml red vermouth  
200 ml filtered water  
300 g dried apricots  
10 ml Peychaud's bitters

Glass: Coupe

Method: Pour into a chilled glass

## Preparation

### Apricot Manhattan (Sous Vide):

Vacuum all the ingredients together and cook for 6 hours at 55 °C in the **fusionchef** Sous Vide water bath. Allow to cool and strain through a paper filter.

Before serving, store in a sealed bottle for at least 2 hours at -2 °C in the fridge or -4 °C in the freezer.

Pour 80 ml of apricot Manhattan into the chilled glass and serve.

Recipe courtesy of Alex Kratena.