

Cedars of god with Mandarin Leaf Cordial sous vide infusion

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Ingredients

Ingredients Sharbine – Mandarin Leaf Cordial (sous vide infusion):

200 g Mandarin leaf (chopped)
100 g Sharbine (grated)
1500 g Sugar
1500 g Double strained Lemon Juice

Ingredients Cocktail:

50 ml Star of Bombay
15 ml Sharbine & Mandarin leaf Cordial
5 ml Vermouth Lebanese

Glass: Coupe

Method: Shake, Fine Strain

Garnish: Candied Pomelo

Ice: Ice chunk

Preparation

Preparation Sharbine – Mandarin Leaf Cordial (sous vide infusion):

In a vacpac bag combine the sugar, grated sharbine & chopped mandarin leaf. Seal and leave to infuse sous vide at 50 °C for 3 hours.

Preparation Cocktail:

Transfer the ingredients to a non-reactive container, and add the lemon juice. Stir till the sugar is dissolved completely. Keep refrigerated in airtight container.

This recipe was generously provided by Alex Kratena..