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Ingredients

Drink:

30 ml Parmesan rum (Sous Vide infusion)
20 ml pineapple rum (Sous Vide infusion)
20 ml lime juice
20 ml Gomme syrup
60 ml Fountain of Youth coconut water

Parmesan rum (Sous Vide infusion):

934 g/1000 ml Havana Club 3 anos
200 g Parmigiano Reggiano (24 months)

Pineapple rum (Sous Vide infusion):

934 g/1000 ml Havana Club 3 anos
1870 g pineapple, very ripe, including skin

Gomme syrup:

1230 g water, cold
1230 g granulated sugar
110 g gum Arabic
1.4 g xanthan
12.5 g sea salt

Preparation

Parmesan rum (Sous Vide infusion):

Cool rum in freezer to < -5 °C. Finely grate Parmesan and mix with cold rum. Add all ingredients to a vacuum bag and vacuum to at least 100 mbar. Cook for 60 minutes at 72 °C in the **fusionchef** sous vide water bath. Let infusion cool down in the ice bath for 15 minutes. Cook once more for 30 minutes at 72 °C in the fusionchef sous vide water bath. Let cool down again in the ice bath for 15 minutes. Filter through a mesh screen and then, 100-micron superbag, and portion for storage

Pineapple rum (Sous Vide infusion):

Cool rum in freezer to < -5 °C. Puree the pineapple with rum and add to a vacuum bag. Vacuum to at least 100 mbar. Cook for 120 minutes at 70 °C in the fusionchef sous vide water bath. Let infusion cool down in the ice bath for 15 minutes. Distill cooked mass completely at 60 °C and portion into air-tight containers for storage.

Gomme syrup:

Sieve dry ingredients. Add all ingredients to a vacuum bag and vacuum to at least 100 mbar. Refrigerate for at least 48 hours and move the fluid in the vacuum bag from time to time. Filter through a mesh screen and then, 100-micron superbag. Portion into air-tight containers for storage.

Parmesan-Sencha krumkake (decoration):

Grind Parmesan together with Sencha in the impact mill to a very fine powder. Pour ground powder into a silicone dish and "back" twice for 20 seconds at 100 Watt in the microwave. Next, dab away any escaping oil. Bend sheets in dish and let them dry. Store in air-tight container together with desiccant beads.

**Parmesan-Sencha krumkake
(decoration):**

50 g Parmigiano Reggiano (24
months)
5 g Sencha First Flush green tea

Drink:

Add all ingredients into an ice-filled shaker, shake forcefully and strain into a long drink glass on crushed ice. Decorate with a Parmesan Sencha krumkake.

This recipe was kindly provided by Andreas Schöler / One Trick Pony. (Photo: 2017 © Lennart Fritze)