

# Cocktail R`n`B - ABSOLUT Munich sous vide infusion

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**Cooking time:** 30 minutes



## Ingredients

### **ABSOLUT Munich (sous vide infusion):**

5 raspberries  
15 gooseberries  
8 stalks of cilantro  
3 stalks of lemongrass  
0.5 l Vodka

### **Cocktail:**

1.7 fl oz ABSOLUT Munich Infusion\*  
1 fl oz cane sugar syrup  
3 fl oz lemon juice  
Ice cubes  
Sparkling water

### **Garnish:**

Lemongrass  
Cilantro

## Preparation

### **ABSOLUT Munich (sous vide infusion):**

Vacuum all ingredients in a vacuum bag and cook it in your **fusionchef** water bath at 60 °C for 30 minutes.

Pour the infusion through a sieve and store it in ABSOLUT vodka bottles in a cool place. The infusion keeps for approximately 2 months.

### **Cocktail:**

Arrange the ingredients on ice cubes in a long-drink glass and fill it up with sparkling water. Garnish with lemongrass and cilantro.

This recipe was kindly provided by Bill Fehn (Jaded Monkey, Munich) and Richi Link (Wasserwerk, Munich) and courtesy of ABSOLUT.