

Cocktail with sous vide Bee Pollen Armagnac infusion

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Cooking time: 1 hour



Ingredients

Bee Pollen Armagnac infusion (sous vide infusion):

500g Armagnac
5g Bee Pollen

Cocktail:

50 ml Bee Pollen Armagnac
10 ml Lavender Honey
5 ml Suze
2 dash Peychaud's bitters
1.5 ml Lavender hydrosol

Preparation

Bee Pollen Armagnac infusion (sous vide infusion):

Place all ingredients into vac pac bag, seal and cook sous vide *fusionchef* bath for 1 hour at 60 °C. Allow the mixture to cool down, open the bag and strain using super bag, or coffee filter. Store in bottle or airtight container.

Cocktail:

In mixing glass combine all ingredients and stir with ice till cold & diluted. Pour into chilled glass and perfume with lavender hydrosol.

Glass: Rock glass

Method: Stir

Garnish: Dried Lavender Flower

This recipe was generously provided by Alex Kratena.