

Drink Beeman's Hive with sous vide infusion

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Ingredients

Drink:

30 ml beeswax gin infusion
20 ml wild berry brandy PONYBLEND
30 ml ACID apple juice
20 ml spruce shoots syrup
50 ml Kessler Hochgewächs sparkling wine

Beeswax gin (sous vide infusion):

935 g/1.000 l Beefeater Gin 47%vol.
100 g beeswax, pellets

Wild berry brandy PONYBLEND:

300 ml Schladerer wild raspberry brandy
300 ml Faude feine Brände raspberry brandy
400 ml Hiebel wild blackberry brandy

ACID apple juice:

950 g apple juice, clear filtered
30 g malic acid, crystalline
20 g citric acid, crystalline

Spruce shoots syrup:

615 g granulated sugar
500 g / 500 ml water, filtered
100 g sorrel, cleaned
3 g ascorbic acid
109 g / 115 ml spruce shoots brandy

To serve:

Sealing beeswax

Preparation

Beeswax gin (sous vide infusion):

Cool gin in freezer to at least -5 °C. Add all ingredients to a vacuum bag and vacuum to at least 100 mbar. Cook for 60 minutes at 67.5 °C in the **fusionchef** sous vide water bath. Let infusion cool down in the ice bath for 15 minutes. Filter through a mesh screen and then, muslin cloth, and portion for storage

Wild berry brandy PONYBLEND:

Mix the fruit brandies well and portion into air-tight containers for storage.

ACID apple juice:

Mix crystalline acids well, add to apple juice, and mix. Portion into air-tight containers for storage.

Spruce shoots syrup:

Mix ascorbic acid with sugar. Add all ingredients into blender and blend. Filter through a mesh screen and then, 100-micron superbag, and portion into air-tight containers for storage.

Drink:

Add all ingredients except the sparkling wine into an ice-filled shaker, shake forcefully and strain twice into a pre-cooled champagne glass. Add sparkling wine and decorate with sealing beeswax.

This recipe was kindly provided by Jan Jehli / One Trick Pony. Photo: 2017 © Lennart Fritze