

# Ignored Prayers with sous vide infusions

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## Ingredients

### **Cocktail:**

20 ml Aquavit  
50 ml Cherry stem vermouth (sous vide infusion)  
1 dash Peychaud's bitters  
40 ml Grapefruit miso foam (sous vide infusion)

### **Cherry stem vermouth (sous vide infusion):**

750 ml Rosso vermouth  
15g Cherry stem

### **Grapefruit miso foam (sous vide infusion):**

200 ml Pink grapefruit juice  
20 g Simple sugar syrup 1:1  
2 g Sugar Esther

Glass | Flat dish

Method | Stir

Garnish | Lemon zest / discard

Ice | straight up

## Preparation

### **Cherry stem vermouth (sous vide infusion):**

Combine all the ingredients in a vacuum bag and seal. Cook sous vide in the water bath of **fusionchef** for 60 minutes at 70 °C.

### **Grapefruit miso foam (sous vide infusion):**

Combine all the ingredients in a vacuum bag and seal. Cook sous vide in the water bath of **fusionchef** for 60 minutes at 70 °C.

### **Cocktail:**

Place flat dishes on the top of each other, stir all ingredients and strain into small petri dish, blend the foam and pour in the bigger dish.

This recipe was generously provided by Alex Kratena.