

# Kharma's a B\*\*ch with Kharma

## Bitter sous vide infusion

**Author:** Alex Kratena



### Ingredients

#### **Cocktail:**

30 ml Cherry Stem Rosso  
30 ml Kharma Bitter  
Lebanese Pickles

#### **Kharma Bitter (sous vide infusion):**

1500 g Kharma fruit  
2000 ml Bitter Martini

#### **Cherry Stem Rosso (sous vide infusion):**

50 g Dried Cherry Stems  
2000 ml Martini Rosso Vermouth

### Preparation

#### **Kharma Bitter (sous vide infusion):**

In a vacpac bag combine (whole) kharma fruits and the Bitter Martini. Seal and vac, not too tight, and make sure to "break" the skin of the fruit before putting it into the water bath. Seal and leave to infuse sous vide at 50 °C for 3 hours. Strain through superbag, making sure no solids are left in the liquid.

#### **Cherry Stem Rosso (sous vide infusion):**

In a vacpac bag combine dried cherry stems and vermouth. Seal and leave, not too tight, to infuse sous vide at 50 °C for 3 hours. Strain through superbag, and store cold in airtight container.

**Glass:** Rocks

**Method:** Throw

**Garnish:** Lebanese Pickles

**Ice:** Big cube

This recipe was generously provided by Alex Kratena.