

Kinly House Punch with Cardamom vanilla rum sous vide infusion

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Ingredients

Drink (punch bowl):

250 ml cardamom vanilla rum infusion
150 ml apple juice vinegar blend
100 ml lemon sherbet
150 ml Assam black tee
60 ml P.X. Sherry
10 gr malic acid
8 dash Angostura bitters

Cardamom vanilla rum (sous vide infusion):

500 ml rum
2.5 g green cardamom pods
1 vanilla bean

Apple juice vinegar blend:

Juice 2 parts of Jazz apples (variety from New Zealand)
1 part Granny Smith apples
Cider vinegar

Lemon sherbet:

500 g cane sugar
150 g fresh lemon zest
400 ml filtered and homogenized lemon juice

To serve:

2 Jazz apples
100 ml fresh apple juice
4 g soft cinnamon stick
1 vanilla bean
15 g Muscovado sugar
Marshmallows
Food-grade gold dust

Preparation

Cool all ingredients and add together with a large block of ice into a punch bowl and serve.

Cardamom vanilla rum (Sous Vide infusion):

Scrape the vanilla bean and cool down together with rum and the green cardamom pods in the ice bath. Vacuum the ingredients and cook the sous vide for 70 minutes at 72 °C in the sous vide water bath from **fusionchef**. Cool down in the ice bath, filter and store airtight. Leave the scraped vanilla bean in for additional 24 hours.

Apple juice vinegar blend:

Juice and filter the Jazz apples and Granny Smith apples. Add approx. one third of cider vinegar to the juice and mix.

Lemon sherbet:

Vacuum cane sugar and lemon zest and leave for 10 hours at room temperature. Add lemon juice and mix at low heat, until the sugar dissolved. Cool down and filter again. Store in cool conditions.

Glass: Goblet

To serve:

Cut Jazz apples in thin slices. Cool down with apple juice, cinnamon stick, vanilla bean and Muscovado sugar in the ice bath. Vacuum the ingredients and cook the Sous Vide for 20 minutes at 72 °C in the sous vide water bath from **fusionchef**. Cut apple slices in half, roll around one marshmallow each, secure with tooth pick and dust with food-grade gold dust.

This recipe was kindly provided by Kinly Boys / The Kinly Bar