

# La Reine De Noisette - Berry shrub sous vide infusion

**Author:** Stephan Hinz  
**Cooking time:** 35 minutes



## Ingredients

### **Berry shrub (infusion sous vide):**

300 g strawberries  
300 g raspberries  
30 g crushed coffee  
300 g sugar syrup 2:1  
300 ml blueberry vinegar

### **Cocktail:**

40 ml cognac  
15 ml nut liqueur  
15 ml berry shrub  
15 ml orange juice  
ice cubes  
soda

## Preparation

### **Berry shrub (infusion sous vide):**

Vacuum strawberries, raspberries, crushed coffee beans, and sugar syrup 2:1, blueberry vinegar in a bag and place it in your **fusionchef** bath at 52 °C for 35 minutes. Pass everything through a sieve.

### **Cocktail:**

Take cognac, nut liqueur, berry shrub, and orange juice. Pour everything into a shaker, add ice cubes, shake and strain into a pre-cooled cocktail glass. Top off with soda. Garnish with a few de-juiced berries.

We thank Stephan Hinz for providing this recipe from the book "Cocktailkunst – Die Zukunft der Bar" / Edition Fackelträger.