

Lemon Grass- Kaffir Lime Gin sous vide infusion

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Cooking time: 8 minutes



Ingredients

Lemon Grass- Kaffir Lime Gin infusion (sous vide):

1 stalk lemon grass (crushed lightly with the side of a knife)
1 whole zest of an untreated lemon
3 Kaffir lime leaves (fresh or deep-frozen)
500 ml London Dry Gin (e.g. Beefeater 24, Broker's)

Cocktail:

5 cl Lemon Grass-Kaffir Lime-Gin mixture
1 cl Lillet Blanc
1 dash of Fee Brother's Orange Bitters
1 dash of Angostura Bitters

Garnish:

Some zest of lemon

Preparation

Lemon Grass-Kaffir Lime-Gin infusion (sous vide):

Vacuum all ingredients in a bag and cook them in a **fusionchef** water bath for 8 minutes at 60 °C. Quench the gin in ice water and strain it through paper filter.

Cocktail:

Pour all ingredients in a mixture glass with ice cubes, stir them until cold and strain into a martini glass.
Squeeze the zest of the lemon over the glass and put the remaining zest into the glass.

This recipe was generously provided by Andreas Till.