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## Ingredients

### Coriander tequila (Sous Vide):

2000 g tequila  
100 g fresh coriander  
10 g ascorbic acid

### Passion fruit syrup:

1000 g passion fruit puree  
500 g water  
1500 g sugar

### Chipotle essence (Sous Vide):

100 g dried chipotle  
100 ml neutral alcohol 96.4% ABV

### Sal de gusano solution:

1000 g water  
50 g sal de gusano

### Cocktail:

57 ml coriander tequila  
40 ml passion fruit syrup  
1 ml chipotle essence  
1 ml sal de gusano solution 10%  
20 ml pickle water  
20 ml lime juice

## Preparation

### Coriander tequila (Sous Vide):

Purée tequila, coriander and ascorbic acid in the blender then vacuum. Cook for 2 hours at 45°C in the **fusionchef** Sous Vide water bath. Cool in ice bath and strain.

### Passion fruit syrup:

Mix passion fruit purée with water and sugar until the sugar is dissolved.

### Chipotle essence (Sous Vide):

Purée dried chipotle in a blender with the neutral alcohol. Vacuum and cook for 60 minutes at 75°C in the **fusionchef** Sous Vide water bath. Cool in ice bath and strain using a coffee filter.

### Sal de gusano solution:

Heat the water. Grind the sal de gusano in an impact mill, dissolve in water and strain.

### Cocktail:

Mix the coriander tequila, passion fruit syrup, chipotle essence, sal de gusano solution, pickle water and lime juice.

This recipe was kindly provided by Boris Gröner.