

Author: Elizabeth Kearney

Cooking time: 4 hours



Ingredients

750ml Rum
4 medium stalks of lemon grass - smashed lightly (use kitchen mallet)
4 kaffir lime leaves
Zest of 1 lime
Juice of 1 lime
3 medium stalks of fresh mint leaves
Club soda

Preparation

Preheat your **fusionchef** sous vide water bath to 57 °C. Place all ingredients into a vacuum sealed pouch and seal completely removing as much air as possible. Submerge into sous vide water bath and cook for 4 hours. Remove from water and cool completely. Best if refrigerated.

Tip:

Sous vide "Asian Infused" Mojito

Pour 1 ½ ounces infused rum over ice and top with club soda. Add a few sprigs of mint, a wedge of lime and a stalk of lemon grass for garnish. Serve and enjoy!

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