

Woodruff Wilson with sous vide Gin Infusion and Woodruff Syrup

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Ingredients

Cocktail:

4 cl gin infusion (sous vide)
2 cl Woodruff syrup (sous vide)
2 cl Lillet blanc
2 cl fresh lemon juice

Gin infusion (sous vide):

1 l gin
250 g halved raspberries
4 g of Szechuan pepper

Woodruff syrup (sous vide):

1 l sugar syrup
60 g of plucked, fresh woodruff

Preparation

Gin infusion (sous vide):

Vacuum gin with raspberries and Szechuan pepper. Cook for 90 minutes at 72 °C in the **fusionchef** sous vide water bath. Then blanch in an ice bath, filter and bottle.

Woodruff syrup (sous vide):

Vacuum 1 l of sugar syrup (1:1) with the woodruff and cook at 52 °C in the **fusionchef** sous vide water bath for 90 minutes. Then blanch in an ice bath, filter and bottle.

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