



RABARBAR

ZUTATEN

40 ml Crystal Head Vodka
40 ml Rhubarb Cordial
10 ml Red Peppercorn Tincture
Soda Water

ANLEITUNG

Combine all ingredients. Shake strong and double strain into a tumbler glass.

Rhubarb Cordial:

Ingredients - 2.5kg frozen rhubarb bag, 1.25kg sugar and water.

Vacuum seal, be sure that bags are flat so the heat will transfer into the bag equally. Cook for 60 minutes in 60 degree Celsius, cool it down and put cooked rhubarb with sugar and water into a blender. Blend ingredients and strain through a big fine strainer to obtain the juice - try to avoid pulp. Measure the liquid and add 2g of citric acid for every 100ml of sugared juice. Bottle and store in a fridge for 2 weeks, or vacuum seal in 500ml portions, and freeze it.

Red Peppercorn Tincture:

Ingredients - 500ml Crystal Head Vodka and 100ml red peppercorns.

Crack peppercorns with mortar and pestle, starting with small quantity and slowly add the rest. Combine with vodka and vacuum seal. Cook for 45 minutes in 60 degree Celsius. Cool it down in water bath before you open the bag, and strain it through a filter. Use for Eden's blend, keep the rest in closed bottle in a fridge - shelf life = forever!

GARNIERUNG

Garnish with red peppercorn grains.

Schwierigkeitsstufe: Medium

