

COCKTAIL INFUSION GUIDE AND RECIPES

WHAT TO INFUSE?

Herbs: Use them whole, including the stems

Vegetables: Leave the skins on, then chop coarsely

Citrus: Slice thin or just use the zest

Fruit with textured or tough skin, hard shells, or rinds (banana, mango, melon, etc.): Remove and discard skin, remove pits or seeds, then chop coarsely

Fruit with soft skin (peach, apple, etc.): Leave skin on, remove pits or seeds, then chop coarsely

Berries: Remove greenery, then leave whole

Peppers: Chop coarsely

Ginger: Peel, then slice thin

Vanilla: Split lengthwise

Spices: If your spices are a little old, you can toast them to release and liven up the flavor

ROOM TEMPERATURE INFUSION

Infusion simply involves immersing herbs, spices, nuts or fruit in alcohol and leaving to soak until the desired flavors have leached out. This technique is best used at room temperature in a sealed container, to preserve all the flavors.



Bar tools needed:

- Container with a lid
- Fine mesh strainer

Time:

Between 2 hours to 3-5 days

MAMASITA

- 1 part Montelobos® Mezcal Espadín
 - 0.75 part lime juice
 - 0.5 part pineapple and chipotle infused Espolón® Tequila Blanco*
 - 0.5 part Grand Marnier® Cordon Rouge
 - 0.5 part strawberry syrup**
- Garnish with a strawberry

Shake all the ingredients together, serve in rock glass with large cube.

*** Pineapple Chipotle infused Espolón Tequila**
Infuse 1 bottle of Espolón Blanco Tequila with ½ of a pineapple without skin, cut in dices. Allow to rest for 3 days. Add 2 opened dry chipotles on the second day.

**** Strawberry Syrup**
Use a blender to mix 500 gm of strawberry juice with 500 gm of white sugar until sugar gets totally dissolved.



MONTELOBOS
—MEZCAL ARTESANAL—

RAPID INFUSION

Cut a flavorful solid ingredient into pieces to expose more surface area. Combine with a spirit in a clean whipped cream canister. Then insert a nitrous oxide cartridge, charge the whipper, and shake it. Charge with a second cartridge to raise the pressure even higher.



After a few minutes, with the whipper upright and holding a cup over the nozzle to catch any wayward spray, squeeze the lever to vent the pressure rapidly. Then unscrew the top, wait for the bubbling to die down, and strain the solids out of your infused spirit.

Bar tools needed:

- Whipped cream canister
- N₂O cartridges

As a general rule, rapid infusion extracts more bright flavors and fewer spicy and bitter flavors than slow infusion

COFFEE INFUSED NEGRONI

- 1 part Coffee infused Campari®*
 - 1 part Bulldog® London Dry Gin
 - 1 part Cinzano® Sweet Vermouth
- Garnish with an orange twist

Stir all the ingredients with ice. Serve straight up in a rock glass with a large ice cube.

*** Coffee infused Campari**
Combine 50 gm of coffee beans with 500 ml of Campari in a whipped cream canister. Add one N₂O charger and shake. Add a second N₂O charger and shake again. Total infusion should be 1 minute 30 seconds. Vent, allow to rest 1 minute, then strain.

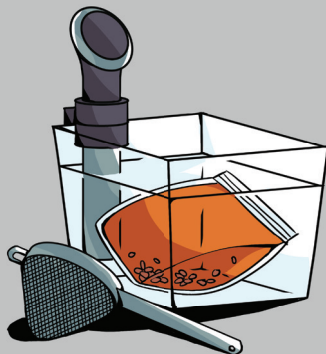


CAMPARI

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SOUS-VIDE INFUSION

Simply the French word for 'under vacuum', sous-vide consists of sealing the ingredients (solvent and botanical) under vacuum into a food grade plastic bag and cooking it in a water bath at a pre-set temperature.



Bar tools needed:

- Immersion circulator
- Zip bag
- Large container with water
- Fine mesh strainer

Time:

Most alcohols are infused at 130°F to 160°F (55°C to 71°C) for 1 to 3 hours.

Note:

Keep the temperatures low for fresh fruits, vegetables and herbs, while dried ingredients and spices are more durable at higher temperatures

GRAND MANHATTAN

- 2 parts Russell's Reserve® Rye
- 0.75 part Grand Marnier Cordon Rouge
- 0.75 part cacao nibs sous-vide infused Sweet Vermouth*
- 2 dashes Angostura Bitter

Stir all the ingredients with ice. Serve straight up in a coupe glass. Garnish with an orange twist trimmed with dented scissors.



***Cacao infused Sweet Vermouth**
Combine 750 ml Rosso vermouth and 30 gm Cacao nibs in a vacuum bag and seal. Cook sous-vide in the water bath for 60 minutes at 65°C.

RUSSELL'S
RESERVE

FAT-WASHING INFUSION

Put simply, fat-washing is infusing spirits with a fatty or oily substance. Alcohol can absorb both oil-soluble and water-soluble flavors, and as with any infusion, this technique alters the flavor and texture of the spirit.



Bar tools needed:

- Pan (for melting non liquid fat, or cooking bacon rashers)
- Freezer
- Sealed container
- Fine strainer
- Cheese cloth

Time:

Allow to sit for 4 to 5 hours, then freeze overnight.

Ratio:

120 gm/4 oz strong tasting fat OR 240 gm/8 oz for less strong fats for 1 bottle (750 ml) of spirit

PEANUT BUTTER OLD FASHIONED

- 2 parts peanut butter infused Wild Turkey® 101 Bourbon*
 - 0.25 part demerara syrup**
 - 2 dashes chocolate bitters
 - 1 dash saline solution***
- Garnish with an orange peel

Stir all the ingredients with ice. Serve in a rock glass with a large ice cube.



***Peanut Butter infused Wild Turkey 101 Bourbon**
Spread 16 oz peanut butter across a large baking pan with a lip, creating a thin layer. Pour one 750 ml bottle of Wild Turkey 101 Bourbon on top. Cover the pan tightly with plastic wrap to prevent evaporation and allow it to sit overnight at room temperature. The next day, strain the bourbon through a coffee filter and funnel it back into the bottle. Discard the peanut butter.

**** Demerara Syrup**
In a saucepan, bring 500 gm of demerara sugar and 250 gm of water to a boil.

***** Saline Solution**
Combine 75 gm filtered water and 25 gm kosher salt in a storage container and stir or shake until the salt has dissolved.

WILD TURKEY

POPULAR FAT WASHING COMBINATIONS

- Bourbon and melted smoky bacon fat
- Rum and coconut oil
- Vodka and truffle oil
- Moonshine and butter
- Vodka/gin and olive oil
- Rye whiskey and duck fat
- Butter and moonshine
- Gin and blue cheese
- Other fats include peanut butter, foie gras, clarified butter or ghee, chorizo, lamb fat and avocado.

CAMPARI ACADEMY

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