

HOW TO MAKE INFUSIONS

WHY DO WE INFUSE SPIRITS?

Infusing alcohol adds an extra depth of flavour to really bring out the ingredients in a drink. It also allows us to subtly add ingredients that would be very difficult to mix with. Infusing at home is easy and can be a great way to impress guests at your next cocktail party.

YOU WILL NEED

- 1 sealable jar
- 1 measuring jug
- 1 strainer
- 1 labelled bottle to store your infusion
- Base spirit
- Flavouring of choice



1. Measure out your base spirit, then measure out your ingredients and add to the jar.



2. Fill the jar with your base spirit and seal tightly. Leave the mixture to infuse at room temperature for the correct amount of time.



3. When finished infusing, strain the liquid into a bottle. Use a jug with a lip to ensure accuracy – your measuring jug from earlier will work well.



4. Label the bottle and seal your infusion tightly if you're not using it straight away. To maximize shelf life, store your infusion in the fridge. It's best to use it within a month.

OTHER INFUSIONS

Spirit	Infusion	Quantities	Infusion time
GIN This spirit works especially well with herbal and floral infusions.	Lavender gin	200ml (7fl oz) gin 2 sprigs dried lavender	3 hours
	Rose petal gin	200ml (7fl oz) gin 5g (1/8oz) dried rose petals	3 hours
VODKA A great choice for infusions as the base spirit is relatively flavourless.	Citrus and rose vodka (for English Rose)	500ml (16fl oz) vodka, 12.5g (2/5oz) dried rose petals Peels of 1 orange, 1 lemon, 1 lime, and 1 grapefruit	Citrus peels for 1.5 hours then remove; dried roses for the full 3 hours