

# 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

### OTHER INFUSIONS

Spirit	Infusion	Quantities	Infusion time
<b>GIN</b> 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
<b>VODKA</b> A great choice for infusions as the base spirit is relatively flavourless.	Citrus and rose vodka (for English Summer 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



**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.