



# Turmeric Gin Sour





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## Ingredients Turmeric Gin

- 375 ml Tanqueray gin
- 75 g fresh turmeric, cut into 1 to 2mm slices

## Preparation

- Mix all ingredients in a [0.5 L iSi siphon](#).
- Place [Rapid Infusion](#) accessories in the iSi siphon according to the instructions.
- Screw in [1 iSi cream charger](#) and shake vigorously.
- Leave to stand for 2 minutes and 20 seconds and vent quickly by pressing the lever.
- Optional: Screw in 1 iSi capsule for cream, shake and vent quickly by pressing the lever. Screw in 1 additional iSi capsule for cream, leave to stand for 2 minutes and vent quickly by pressing the lever.
- With 2 capsules and 2 minutes you get a darker, slightly more balanced product.
- Unscrew the iSi siphon head and remove the strainer together with its gasket.
- Pour the mixed liquid through the iSi funnel & sieve into a beaker and leave to stand for another 10 minutes.
- Turmeric gin obtained: 94 %.

## Ingredients Turmeric gin sour:

- 60 ml of turmeric gin
- 20 ml fresh lime juice
- 20 ml sugar syrup
- 3 drops of 20 % salt water solution
- 1ml bitter orange liqueur

## Preparation

- Mix the ingredients in a cocktail shaker, add ice, shake and serve in a previously frozen champagne glass.