



Melon Gin - Heartland Gin

ref. Gin.3.01

Summer gin made with cavaillon melon, cucumber, lavender and rose leafs.






Imagine yourself in the French provence. This slightly fruity gin is a treat for everyone. Refreshing and fruity, but not too sweet, floral notes of lavender and roses and spicy notes of cardemon.

Color: slightly pink

Tonic: mediterranean

Garnish: lavender, orange blossom, rose leafs, ...

INGREDIENTS

							
Melon (Cavaillon) 25 gr	Cucumber 0.8 gr / 3 slices	Orange blossom 0.2 gr	Cardamom 3 seeds	Rose leaves 0.3 gr	Lavender 0.1 gr	Coriander 1 gr	Basic Quality Gin 500 ml

1. Cut the V60 filter up to the estimated height of the ingredients.

2. Cut the melon in small cubes.

3. Cut 3 slices of cucumber in cubes and add together with the melon.

4. Measure the cardemom, rose leafs, lavender, orange blossom and coriander. Add to the mortar.

5. Crush the botanicals with a mortar and remove the cardamom shells.

6. Mix the crushed botanicals with the melon and cucumber.

7. Add all the ingredients to the V60 filter.

8. Cover the ingredients with a top filter

9. Add the basic gin.

10. Adjust dripping speed to 1 drip per second. Allow time and gravity to do the work.