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Black Dragon Gin

Tough name, but soft on the inside!

Softly sweet with spicy and floral winter notes.

Nice balance and character. Be careful with lychee. The more you add, the sweeter the taste.

Color: clear

Tonic: Fever Tree Mediterranean, Schweppes Tonic Premium Mixer Lavender & Orange Blossom

Garnish: Orange, grapefruit, juniper.

INGREDIENTS



Lychee
4 pieces
30 gr



Lemon zest
0.1 gr



Orange peel
0.6 gr



Almond
1.2 gr



Coriander
0.9 gr



Nutmeg
1 pinch



Licorice
0.2 gr



Cinnamon
0.1 gr



Lavender
0.1 gr



Cardamom
2 seeds



Basic Quality
Gin
500 ml

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

2. Peel the lychees, remove the pit and cut into pieces. Carefully put them into the filter. Don't press; make sure filtration remains possible.

3. Slightly crush the coriander, cardamom, hibiscus, elderflower and rose leaves in a mortar.

4. Slightly crush the coriander, cardamom, lavender in a mortar. Add a sniff of nutmeg. Add the botanicals on top of the lychees.

5. Blend the cinnamon, licorice and almonds in small pieces. Sprinkle over the ingredients.

6. Tear the dried orange peel in small pieces with your fingers and sprinkle on top.

7. Cut the lemon zest in small strips and put them on top.

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.

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