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Raspberry Dream Gin

Ref. Gin.3.02

Show the world your magic

A soft and sweet marriage of raspberries, citrus and floral notes. One to share with your (best) girlfriend. Both an aperitif and digestif.

Color: pinky
Tonic: Thomas Henry Elderflower
Garnish: Lemon zest, Raspberry, roseleaves, munt...

INGREDIENTS



Raspberry
5 pieces
16 gr



Lemon zest
0.1 gr



Orange peel
0.6 gr



Rose leaves
0.1 gr



Coriander
0.9 gr



Hibiscus
0.4 gr



Elderflower
0.2 gr



Cardamom
2 seeds



Basic Quality
Gin
500 ml

1. Cut the V60 filter up to the estimated height of the ingredients.
2. Slice the raspberries into pieces and carefully put them into the filter. Don't press.
3. Slightly crush the coriander, cardamom, hibiscus, elderflower and rose leaves in a mortar.

4. Remove the cardamom shells and add the crushed botanicals on top of the ingredients.
5. Tear the dried orange peel in small pieces with your fingers and sprinkle on top.
6. Cut the lemon zest in small strips and put them on top.

7. Cover the ingredients with a top filter
8. Add the basic gin.
9. Adjust dripping speed to 1 drip per second. Allow time and gravity to do the work.

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