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## Fortunella

Ref. Gin.4.06

Small in size big on taste!

The rich citrus flavors go hand in hand with the spicy notes of anise and clove. Add a pinch of thyme and rosemary, and this creation will stay on your top shelf! An easy recipe.

**Color:** Transparant

**Tonic:** Fever Tree Original

**Garnish:** Kumquat, fresh rosemary or thyme

INGREDIENTS



Kumquats  
3 pieces or  
24 g



Star anise  
1 piece of a  
star



Clove  
1 piece



Dried thyme  
0.1 g



Rosemary  
0.1 r

1. Cut the V60 filter up to the estimated height of the ingredients.
2. Add one piece of a star anise and one clove on the bottom of the filter.

3. Cut 3 kumquats in slices.
4. Fill the filter with the kumquats.
5. Add a pinch of dried thyme and rosemary on top.

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

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