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Orangetta

Smells like pim's biscuits and orangettas, tastes like heaven

A pronounced and sweet marriage of oranges and cocoa. Both an aperitif and digestif. Try it pure on the rocks!

Color: yellow

Tonic: Thomas Henry

Garnish: Pink Pepper, cinnamon, juniper, vanilla pod



Orange Pulp

30 - 40 gr



Orange Zest

20 gr



Cocoa

20 gr



Coriander

0.5 gr



Pink Pepper

0.4 gr



Vanilla powder

0,2 gr



Juniper

4



Basic Quality
Gin

500 ml

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

2. Weigh 20 g of cocoa nibs and place them on the bottom of the filter.

3. Cut an orange in parts and remove the pulp. Cut the pulp in small pieces and put them on top of the cocoa.

4. Slightly crush the coriander, pink pepper, vanilla and juniper in a mortar. Add the crushed botanicals on top of the ingredients.

5. Cut fine zests from the peel of the orange. Slice in strips and put on top.

6. Cover the ingredients with a top filter

7. Add the basic gin.

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

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