

HORTALEZ ET CIE, PUNCH DE CAMPAGNE

JUSTIN LINGL OF ALLA SPINA - PHILADELPHIA



INGREDIENTS

750 ml Breckenridge Bourbon

750 ml Laird's Apple Brandy, Bottled in Bond (100 Proof)

500 ml oleo saccharum (lemon/thyme/pepper)*

250 ml lemon juice

150 ml thyme/black pepper simple syrup

15 drops Bittermen's Boston Bittahs

1 drop Bergamot oil, food grade

2,000 ml brewed Gunpowder Green Tea, cold

1,250 ml water, cold

1,500 ml Etienne Dupont Cidre Bouche de Normandie

Garnish: thin sliced apple and lemon, cracked black pepper

(continued on next card)

HORTALEZ ET CIE (CONT.)



-Combine all ingredients except Dupont Cider. Allow flavors to marry for 12-24 hours.

-To serve, place a large block of ice (with optional thyme) in serving bowl. Pour punch base gently over the ice block. Add freshly popped Cider to the punch, garnish with thin sliced apples and lemon, and finish with fresh cracked, fine ground black pepper.

***OLEO SACCHARUM**

Using a vegetable peeler, peel the zest from 18 scrubbed lemons. Combine the zest strips with 1.5lbs superfine sugar, 1/2 C. black peppercorns, and a fistful of fresh thyme sprigs. Toss all ingredients together. Immediately vacuum seal, and allow to macerate until needed. Strain the liquid and discard the solids. Note, vacuum sealing is not required, but is quick and efficient. The mixture may be allowed to macerate in a bowl, loosely covered as well, simply stir occasionally.