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## Ingredients

### Roasted hazelnut martini (Sous Vide):

500 ml gin  
150 ml white vermouth  
100 ml filtered water  
300 g roasted hazelnuts

Glass: Coupe

Method: Pour into a chilled glass

## Preparation

### Roasted hazelnut martini (Sous Vide):

Vacuum all the ingredients together and cook for 10 hours at 40 °C in the **fusionchef** Sous Vide water bath. Allow to cool and strain through a paper filter.

Before serving, store in a sealed bottle for at least 2 hours at -2 °C in the fridge or -4 °C in the freezer.

Pour 80 ml of the roasted hazelnut martini into a chilled glass and serve.

Recipe courtesy of Alex Kratena.