

AROMATIC AND HERBAL COCKTAILS

SICHUAN PEPPERCORN



Aromatic herbs and spices can be used in three different ways:

- crushed or mashed directly in the cocktail;
- in infusion: infusing in hot water helps to extract essential oils from the herbs or spices. The infusion is then added to the cocktail;
- in syrup: simmering half water and half sugar, plus a spoonful of the herb or spice chosen until it slightly thickens. The quantity of herb or spice may vary according to its strength in flavour. The syrup is then added to the cocktail.



SICHUAN PEPPERCORN





Sichuan pepper is a spice from the Sichuan cuisine, a China southwestern region. It has a unique aroma and flavor that is neither hot like chili peppers nor pungent like black pepper.

Recipes often suggest lightly toasting the tiny seed pods, then crushing them before adding them to food. Sichuan pepper is one of the few spices important for Nepali, Northeast Indian, Tibetan, and Bhutanese cuisine of the Himalayas because few spices can be grown there. One Himalayan specialty is momo, a dumpling stuffed with vegetables, cottage cheese, or minced yak meat, water buffalo meat, or pork and flavoured with Sichuan pepper, garlic, ginger, and onion, served with tomato and Sichuan pepper-based gravy. Nepalese-style noodles are steamed and served dry, together with a fiery Sichuan pepper sauce.

COCKTAIL WITH SICHUAN PEPPERCORN



Sichuan Peppercorn Gin Sour

Ingredients:

- 2 oz gin
- 1 oz Sichuan peppercorn simple syrup
- 1/2 oz lemon juice
- egg white

Pour ingredients except egg white in a cocktail shaker over ice, shake until well blended and cold. If using, add egg white and shake again until blended. Pour over a single large ice cube and garnish with lemon peel and peppercorn.

