



## Love & Honor

*Savor the sublime sweetness of chestnut elevated by the wonderful fresh blooms of Hendricks gin, accented with a touch of traditional falernum syrup and paired with provocative red currants. Love & Honor exudes powerful emotions under a veil of understated composure...*

*1 serving*

## Ingredients

1 ounce of Hendricks gin (a London dry style with the unique addition of rose petals and cucumbers)  
3 ounces of chestnut solution  
2/3 ounce of falernum syrup

### *For the falernum:*

Zest of 5 limes  
5 cloves  
1/8 teaspoon bitter almond essence  
16 2/3 ounces overproof rum (at least 140 proof)  
16 2/3 ounces cane sugar syrup

### *For the chestnut solution:*

2 1/3 ounces of chestnut puree  
4 1/3 ounces of spring water

Total: about 5 ounces per serving (guide for glassware)

Small bunch of Dutch red currants for garnish

## Equipment

Fine grater  
Funnel  
Glass container (around 1/2 quart capacity) with cover  
Pot (around 1/2 quart capacity) with cover  
Stirring spoon  
Cheesecloth  
Jug (for filtered chestnut solution)  
Glass half of 2-piece Boston shaker  
Hawthorn strainer  
Bar spoon  
Small martini glass (5-6 ounces), for service

## Preparation

Chill the glassware in the fridge.

### *For the falernum:*

Except for the sugar syrup, add all ingredients into the glass bottle and macerate for 24-48 hours. Cover and leave aside in cool dark place. After maceration, filter out the solids using a cheesecloth, then mix in sugar syrup with the rest of the liquids. Cover and leave aside until ready to use.

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*For the chestnut solution:*

Mix the chestnut and spring water in the pot and place on low heat until simmering. Place cheesecloth over opening/mouth of jug, and pour chestnut solution into jug. Squeeze out residual liquid within the cheesecloth. Leave aside to cool for at least 30 minutes, then refrigerate until ready for use.

*Prepare the cocktail:*

Add the gin, chestnut solution and falernum into the glass half of the Boston shaker and fill with ice, at least 2/3 full. Stir for at least 20 seconds and strain into the glassware using the hawthorn strainer.

Serve immediately.

*[Flavor Impressionist's notes: 1 ounce is equivalent to 30 milliliter (ml), 1/3 ounce is equivalent to 10 milliliter (ml). 1/2 quart is equivalent to 470 milliliter (ml), 1/8 teaspoon is equivalent to 0.625 milliliter (ml).*

*Falernum is a sweet syrup used in Caribbean drinks, with both alcoholic and non-alcoholic versions.*

*If available, it is preferable to use organic produce for the lime and cloves. And while you are at it, use your favorite spring water to create the ice for this cocktail.]*

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