



Homemade Vermouth

Ingredients

- One Bottle of unoaked dry white wine. The grape is not so important, but it is important that it is unoaked. Some good choices are a mid range Pinot Grigio, Pinot Blanc or Sauvignon Blanc. Don't worry about choosing the best wine possible, as most of the flavor will be enhanced dramatically by the other ingredients.
- 250mL (1 cup) alcohol - either dark rum, white rum or vodka
- 250g (8.8 oz) white or brown sugar
- 250mL (1 cup) water
- A pinch of wormwood (*Artemisia Absinthium*) or Gentian Root (if you can't easily source these ingredients don't worry, you can leave them out and your vermouth will still turn out great)
- 1 slither fresh lemon zest and/or 1 slither fresh orange zest
- 2 bay leaves
- 6 leaves fresh mint
- 1/2 teaspoon dry oregano
- 2 cloves
- 1 whole star anise
- 1/2 cinnamon stick
- 1 tablespoon (or 1 tea bag) of Rooibos tea
- 1 tablespoon (or 1 tea bag) of Chamomile tea

During the class I will be making the vermouth using the express method so you can have your vermouth as quickly as possible, but I will speak about the slow maceration method and give you the recipe so you can try it for yourself another time, if you would like to!

Steps to make vermouth using the express method:

1. Open the bottle of wine and pour a generous glass to set aside (this wine is mostly extra, so feel free to sip on this glass while preparing the vermouth!)
2. Pour 250mL (1 cup) of water into a saucepan, add 250g (1 cup) of sugar, and bring it to the boil.

3. When the sugar solution starts to turn amber and starts to smell of caramel this is when you begin to add the 250mL(1 cup) of alcohol (rum or vodka). Pour in slowly and stir constantly. Be sure to add it carefully and very slowly as the sugar tends to go hard like candy if the temperature suddenly drops.
4. In another saucepan pour 250mL (1 cup) of wine and add all the herbs and spices that you are using. Bring to a simmer (not boil!) and once it is simmering, leave it to steep for 5 minutes.
5. Strain infused wine and discard the herbs and spices. Pour the infused wine back into the bottle.
6. Add the caramel alcohol solution to the same bottle. If there is any space remaining in the bottle, top it up with some of the wine from the glass that was set aside in the beginning.

Steps to make vermouth using the slow maceration method:

1. Pour the whole bottle of wine into a large glass container, add the spirit (rum/vodka); add the herbs and spices and store in a cool dark place for three weeks. You do not add the sugar at this stage.
2. During the 3 weeks, stir the liquid for 10 seconds daily.
3. After 3 weeks, prepare the sugar solution by mixing 250g (1 cup) of sugar and 250mL (1 cup) of water pour into a wine bottle.
4. Strain the infused wine into the same bottle and mix together.
5. Enjoy a traditional vermouth!

Note: Serve vermouth chilled or on ice, with an olive in the glass and an optional slice of orange or lemon