



DAMSON SYRUP

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 190 g** sugar
- 190 ml** water
- 120 g** damsons

PREPARATION

Bring the sugar and water to the boil and allow to cool thoroughly.

Chop the damsons into large chunks and put them together with the sugar water into a 0.5 L Kisag whipper. Attach the Rapid Infusion set.

Insert one Kisag charger and allow to rest for at least 3 hours. Then release the pressure quickly and press through a sieve.

The cold pressure infusion gives the syrup an intensive yet balanced flavour.

Enjoy Cooking!