



LOQUAT LIQUEUR

5 min 150 days 3h 20 min. easy 2 litres

INGREDIENTS

180 g loquat pits (50-60), (1500 g loquats, see tip)
1000 g vodka
750 g sugar
1000 g water

PREPARATION

1. Place an airtight container on the mixing bowl lid and weigh in 160 g. loquat pits. Add the remaining 20 g (5-6) pits, partially broken. Add vodka, close airtight container and set aside for 3 months. Strain and throw away pits. Set flavoured vodka aside.
2. Place sugar and water in mixing bowl and heat **45 min/115°C/speed 2**. Set aside to cool down for approximately 3 hours and add to container with vodka. Set aside for at least one month before serving.

TIPS

- Use the loquat flesh to make jam, following the Traditional jam recipe included in the Basic Cookbook.
- Decant liqueur in either 8 small bottles of 250 ml capacity or in 4 bottles of 500 ml capacity. Keep in a cool place.

