



# Homemade Gin

**10 minutes**

Hands on

**8-10**

Portion(s)

**1**

Difficulty



## Ingredients

- 750 g vodka
- 2 tablespoons juniper berries
- 3 kernels of all-spice
- ½ teaspoon fennel seeds
- 3 kernels of peppercorns
- 2 bay leaves
- 1 rosemary sprig
- 3 cardamom seeds
- rind from 1 small lemon, cut into thin slices
- 1 small star anise

## Διατροφικός πίνακας

Nutrition information per portion

172 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	0.9 Total Carbs (g)
9%	0%	0%	0%
0.0 Sugars (g)	0.0 Protein (g)	0.0 Fibre (g)	0.0 Sodium (g)
0%	0%	0%	0%

## Method

G. Drakopoulos - Food Styling: T. Webb

Photo credit:

- Combine the vodka and the juniper berries in a jar. Let it marinate overnight.
- The following morning, add the rest of the ingredients. Mix together and let it sit for a few hours.
- Strain and remove all of the aromatics.
- Pour gin into a bottle and keep chilled in the refrigerator.
- These are my favorite aromatics. You can make your own personal blend with all of your favorite flavors!