

# Strawberry spritz

By Matt Stone

**30 minutes, plus fermentation time**

Preparation Time

**4 serves**

Serves



## INGREDIENTS

### Fermented strawberry

- 1 punnet strawberries
- 1 litre water
- 4 sprigs lemon verbena
- 1 tbsp honey

### To serve

- 600 ml fermented strawberry liquid
- 120 ml gin
- 120 ml Maidenii dry vermouth
- 1 lemon juiced
- 4 mint branches, leaves picked and crushed

## METHOD

1. Place a clean preserving jar into the steam oven and Steam at 100°C for 15 minutes to sterilise the jar. Allow to cool.
2. Place the ingredients into the sterilised preserving jar. Mix well and cover with cloth or towel and a rubber band to seal.
3. Leave on the bench to ferment for a minimum of two days, but up to ten days if you prefer a stronger ferment. Once ready, strain off and store the liquid in the refrigerator.

### To serve

1. Pour all the ingredients into a jug. Give it a good stir and leave to infuse the mint for ten minutes.
2. Strain off and store in the refrigerator until ready to serve.
3. When guests arrive, pour over ice and garnish with a fresh herbs and flowers.

## Hints and tips

- Dried lemon myrtle or lemon leaves can be substituted if you can't source lemon verbena.