



The possibilities for adding flavour to your gin are endless, and this combination of pear and vanilla is a great way to add depth to one of the world's most popular liquors. You can choose a slightly cheaper, basic gin for your infusions, or half the quantities if you prefer.

Vanilla & Pear Gin

3–4 small pears

700 ml (23½ fl oz) gin

1 vanilla bean, split

Sterilize a 1–1.2 litre jar with a lid.

Wash the pears, removing the stalks. Cut into quarters and remove the core.

Place the pears in the jar (cutting into smaller pieces if needed), then pour over the gin. Pop on the lid, then gently shake the jar.

Store in a cool, dark place. After 4–5 days, add the vanilla bean to the jar, close the jar again and shake. Return to the cool, dark place for 3–4 more days, tasting daily until you are happy with the flavour.

Use a muslin-lined strainer to strain the infused gin into a clean jar or bottle. Discard the solids.

MAKES 700ML (23FL OZ)

60+ drinks inspired by nature



ELOUISE ANDERS

ILLUSTRATIONS ^B_V ANNABELLE CROW