

## Guidelines for a Bottle of Flavoured Spirit

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There are many excellent websites on this subject containing both recipes and tips and the BBC site below is recommended:

[www.bbcgoodfood.com/howto/guide/how-make-flavoured-spirits](http://www.bbcgoodfood.com/howto/guide/how-make-flavoured-spirits)

However, here are a few pointers:

- First of all, you don't need a still!
- You don't need to produce a full 75cl bottle, smaller sizes are acceptable.
- Once you have decided on your recipe, don't steep / infuse the mixture for too long, sometimes even three days can be too long.
- Make sure you strain your infusion well, preferably twice through muslin or other fine material.
- Store it in your sparkling clean and clear air-tight bottle with as little air above the liquid as possible and label clearly with the contents, as well as month and year made.
- Keep it in a cool dark place.
- Finally, if you decide to "tweak" your recipe, remember to write down any changes or substitutions so you can exactly repeat it if required.