



Sao Paolo



Ingredients for the Sao Paolo

50 ml lemongrass cachaça
25 ml fresh lime juice
15 ml sugar syrup
3 lime peels inside the shaker
Lime wedge as garnish

Ingredients for the lemongrass cachaça

250 ml white cachaça
35 g chopped lemongrass stalks

To prepare the Sao Paolo

Shake the ingredients in a shaker and then pour into a tumbler glass. Garnish with a slice of lime.

To prepare the lemongrass cachaça

Add ingredients to a vacuum bag and press on the lemongrass to release the oils. Remove air using the vacuum drawer. Cook sous vide (Vacuisine) for 15 mins at 65 °C and then leave at room temperature for 60 mins. Strain away the lemongrass with a superbag.