

Vin de Noyer - a Walnut Leaf aperitif

Ingredients:

250 g of young walnut leaves (very clean) – about a shopping bagful – picked during May or early June

Vanilla pod

1 litre of fruit alcohol (eau de vie)

Preparation of the recipe: Allow 45 days + 6-7 weeks.

- Wash & chop the walnut leaves.
- Add the split vanilla pod & eau de vie. The leaves should be fully covered by the alcohol so add more eau-de-vie/*alcool à fruits* if necessary. Steep for at least 45 days.
- Take an empty bottle/container and strain your dark green liquid into it. The leaves you can now throw away.
- 48 hours before you wish to drink the Vin de Noyer (Walnut Leaf aperitif), take an empty 1 litre bottle, and add 100ml of your neat liqueur, 100g of white sugar (or a sugar syrup) then top up with a dry white wine.
- Shake every few hours to mix the ingredients well & keep in the fridge.
- Serve over ice.
- Santé