

Tamarillo martini

Preparation Time

15 minutes

Cooking Time

15 minutes

Makes

3 litre (12 cups)

Equipment

You will need 30 short bamboo skewers.

Ingredients (serves 30)

- 1.1kg (5 cups) caster sugar
- 1.25L (5 cups) water
- 2 tbs fresh lemon juice
- 20 tamarillos, stem removed, halved
- 825ml (3 1/3 cups) dry vermouth
- 625ml (2 1/2 cups) gin
- 8 extra tamarillos, stems removed, quartered lengthways, to serve

Method

1. Combine the sugar, water and lemon juice in a medium saucepan. Cook, stirring, over low heat for 5 minutes or until the sugar dissolves. Increase heat to medium and simmer, uncovered, for 10 minutes or until reduced slightly. Remove from heat and set aside for 15 minutes to cool slightly. Transfer to a heatproof jug, cover and place in the fridge for 1 hour to chill.
2. Meanwhile, place half of the tamarillos in the bowl of a food processor and process until smooth. Use the back of a spoon to gently push the tamarillo puree through a large fine sieve into a large jug. Set aside. Repeat with the remaining tamarillos. Cover and place in the fridge for at least 1 hour to chill.
3. Just before serving, combine the sugar syrup, tamarillo puree, vermouth and gin in a large jug. Thread each extra tamarillo quarter onto a bamboo skewer. Serve the drink in martini glasses garnished with the tamarillo skewers.

Notes

- The martini can be made to end of step 1 up to 2 days ahead. You can carry out step 2 up to 1 day ahead. Continue from step 3 just before serving.

Source

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Recipe by Rodney Dunn