

#MYCORTINA

TYPICAL RECIPES

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Ciarié,
Cortina's caraway grappa



Ingredients

FOR 1.5 LITRES

25 g caraway seeds

300 ml water

400 g granulated sugar

1 lt white grappa



Method



You can prepare this flavoured grappa in two ways, with different alcoholic strengths.

Method 1: put the sugar, seed and grappa in an air-tight jar and leave to rest in the sun for at least three weeks, shaking often so that the sugar melts. Filter and store in a fresh and dark place. (In this recipe, you will not use water).

Method 2: bring the water to a boil, then turn off the heat, add the sugar and make it melt. Let it cool completely, then pour it in an air-tight jar and add the caraway seeds and the grappa and leave to rest at room temperature for one month. Filter and store in a cool and dark place.

Method

NOTE

While caraway is similar in shape and taste to cumin, they come from different plants. Cumin is typical of Asian and Latin American recipes, since it grows well in warmer climates, while caraway can be found in cooler areas and is typical of German and Alpine recipes. In terms of taste, caraway is less spicy than cumin and has notes that recall anise.

*Recipe and photos by
www.onecakeinamillion.com*

