

## APPROVED RECIPE FORMAT

PLEASE SUBMIT YOUR PUNCH RECIPES IN THE FOLLOWING FORMAT:

1. PUNCH NAME
2. PUNCH INGREDIENTS DESCRIPTION (MEASUREMENTS NOT NEEDED YET)
3. PICTURE OF PUNCH BOWL & GLASSWARE
4. INGREDIENTS WITH MEASUREMENTS. USE TABLE FORMAT LIKE BELOW. INCLUDE WEIGHT OF DRY INGREDIENTS IN GRAMS/OUNCES AND LIQUID INGREDIENTS IN OUNCES.
5. DETAILED PUNCH MAKING INSTRUCTIONS
6. ANY SUB RECIPES: THIS INCLUDES DETAILED RECIPES FOR INFUSIONS, SYRUPS, ETC FOLLOWING THE SAME GUIDELINES AS STEP 4. INCLUDE WEIGHT OF DRY INGREDIENTS IN GRAMS/OUNCES AND LIQUID VOLUME IN OUNCES.

## TOKYO VENDING MACHINE PUNCH

SANSHO PEPPER INFUSED WHEATLEY VODKA / KOJI PINEAPPLE  
GENMAICHA PUFFED RICE TEA / ALMOND + RICE MILK SYRUP / SUDACHI



## INGREDIENTS

|   |                                    |
|---|------------------------------------|
| <i>SUDACHI CITRUS JUICE</i>   | <i>2 OZ</i>                        |
| <i>FRESH LEMON JUICE &amp; ZEST</i>   | <i>ZEST &amp; JUICE OF 1 LEMON</i> |
| <i>FRESH ORANGE JUICE &amp; ZEST</i>  | <i>ZEST AND JUICE OF 1 ORANGE</i>  |
| <i>KOJI MARINATED PINEAPPLE</i>   | <i>1/2 PINEAPPLE</i>               |
| <i>RICE MILK SYRUP (EQUAL PARTS RICE MILK TO TURBINADO SUGAR: 8 OZ OF EACH WILL YIELD ABOUT 12 OZ OF SYRUP)</i> | <i>1 CUP</i>                       |
| <i>WHOLE STAR ANISE</i>   | <i>1 GRAM</i>                      |
| <i>CORIANDER SEEDS</i>  | <i>1 GRAM</i>                      |
| <i>BREWED HARNEY &amp; SONS GENMAICHA TEA</i>   | <i>½ CUP</i>                       |
| <i>BOILING WATER</i>  | <i>2 CUPS</i>                      |
| <i>SANSHO PEPPER INFUSED WHEATLEY VODKA</i>   | <i>2 CUPS</i>                      |
| <i>MANDARINE NAPOLEON</i>   | <i>2 OZ</i>                        |
| <i>WHOLE MILK</i>   | <i>2 CUPS</i>                      |
| <i>YOUNG COCONUT MEAT &amp; FRESH GRATED NUTMEG</i>   | <i>GARNISH</i>                     |

## *INSTRUCTIONS:*

- 1. PREPARE KOJI MARINATED PINEAPPLE THE NIGHT BEFORE IN A LARGE NON REACTIVE MIXING BOWL (SEE SUB RECIPE BELOW).*
- 2. ADD SUDACHI CITRUS JUICE, LEMON JUICE & ZEST, ORANGE JUICE & ZEST, RICE MILK SYRUP, SPICES & SANSHO INFUSED VODKA TO PINEAPPLE. MUDDLE THE MIXTURE UNTIL PINEAPPLE IS WELL INCORPORATED WITH THE REST OF THE INGREDIENTS AND YOU HAVE A CONSISTENT MIXTURE. COVER AND TRANSFER TO FRIDGE FOR 4-6 HOURS.*
- 3. REMOVE PINEAPPLE MIXTURE FROM REFRIGERATOR & ADD THE GENMAICHA GREEN TEA & BOILING WATER AND STIR UNTIL WELL INCORPORATED.*
- 4. IN A SEPARATE LARGE MIXING BOWL, ADD THE WHOLE MILK. POUR THE PUNCH MIXTURE INTO THE MILK. THE MIXTURE WILL CURDLE, THIS IS A GOOD THING!*
- 5. ALLOW MIXTURE TO SIT IN A COOL DARK PLACE FOR 1 HOUR.*
- 6. STRAIN THROUGH A LARGE CHINOIS MESH STRAINER LINED WITH A COFFEE FILTER (TIP: SET UP MULTIPLE STRAINING STATIONS FOR QUICKER RESULTS BY USING MULTIPLE LARGE JARS, BOWLS AND PITCHERS LINED WITH COFFEE FILTERS, WHATEVER YOU HAVE IN YOUR KITCHEN). THERE WILL STILL BE SOME CLOUDY SOLIDS AFTER THE FIRST STRAINING. PASS THE MIXTURE THROUGH THE SAME LINED STRAINER AGAIN (THE CURDS DO MUCH OF THE STRAINING WORK). AT THIS POINT IT SHOULD BE CLARIFIED. CONTINUE STRAINING UNTIL PUNCH IS CLARIFIED TO YOUR LIKING, YOU SHOULDN'T HAVE TO DO IT MORE THAN 3 TIMES MAX. FUNNEL INTO BOTTLES OR JARS AND STORE IN THE REFRIGERATOR IF PLANNING ON USING LATER, IF NOT, POUR INTO YOUR PUNCHBOWL AND GARNISH.*
- 7. POUR 3-4 OZ OF CLARIFIED PUNCH INTO A SERVING VESSEL OF YOUR CHOICE FILLED WITH A LARGE FORMAT ICE CUBE AND GARNISH WITH FRESH GRATED NUTMEG & YOUNG COCONUT MEAT.*

## *SUB RECIPES:*

### *KOJI MARINATED PINEAPPLE:*

- 1. PEEL PINEAPPLE AND REMOVE CORE. CUT INTO 1" CUBES AND TOSS IN 1 OZ NATIVE SON KOJI LIQUID UMAMI BASE IN A LARGE NON REACTIVE MIXING BOWL (YOU CAN*

*SUBSTITUTE A 1 OZ WHITE MISO PASTE AND 1 OZ WATER SOLUTION SHOULD YOU NOT BE ABLE TO SOURCE THE KOJI.)*

- 2. COVER WITH PLASTIC WRAP AND ALLOW TO MARINADE OVERNIGHT.*

#### *RAPID INFUSED SANSHO PEPPER WHEATLEY VODKA*

- 1. WEIGH OUT 5 GRAMS OF SANSHO PEPPERS AND PLACE INTO A 1L ISI. POUR 16 OZ OF WHEATLEY VODKA OVER PEPPERS AND SEAL ISI.*
- 2. INTRODUCE 1 N20 CARTRIDGE AND SHAKE VIGOROUSLY. REMOVE CARTRIDGE HEAD AND INTRODUCE ONE MORE CARTRIDGE, SHAKE AGAIN AND ALLOW TO SIT FOR 2 MINUTES.*
- 3. PLACE ISI IN A BOWL AND COVER HEAD WITH A BOWL OR LARGE MEASURING CUP, ALLOWING YOU TO CATCH ANY VODKA THAT MAY SHOOT OUT WHEN RELEASING PRESSURE. SQUEEZE TRIGGER, ALLOWING ALL THE GAS TO ESCAPE THE ISI. ONCE ALL GAS HAS BEEN RELEASED, REMOVE HEAD AND STRAIN SANSHO PEPPER VODKA INTO ORIGINAL BOTTLE OR STERILIZED BOTTLE OF YOUR CHOICE.*

#### *REGULAR INFUSED SANSHO PEPPER WHEATLEY VODKA*

- 1. ADD THE SANSHO PEPPERCORNS TO THE VODKA AND ALLOW TO SIT IN A COOL, DARK PLACE FOR UP TO 5 DAYS (YOU CAN TASTE EVERYDAY UNTIL IT HITS THE SPICE LEVEL AND FLAVOR PROFILE OF YOUR CHOICE).*
- 2. SHAKE BOTTLE ON A DAILY BASIS. STRAIN THROUGH A FINE MESH STRAINER ONCE VODKA HAS FINISHED INFUSION, DISCARDING THE PEPPERCORNS. FUNNEL BACK INTO ORIGINAL BOTTLE OR A STERILIZED BOTTLE OF YOUR CHOICE.*