

Recipes from Nuts 'n May

Damson Gin

We distill our own alcohol before adding juniper and other botanicals, but it's easier to just buy gin.

The damsons at the farm are ripe for picking on Valentines Day. We usually strain our first bottles off on May Day to provide a post harvest treat, then bottle the rest a few months later.

Sip your damson gin straight in small glasses, or pour it over crushed ice with a dash of soda water and a swirl of orange zest. A favourite is a slug of damson gin topped off by bubbles - pink gin meets champagne cocktail!



Ingredients

5 liters Gin
5 med Lemons
3 kg Damson plums
1.5 kg Caster sugar

Method

Pick the damson plums when they are fully ripe. Damsons tend to have a blue to purple skin with a powdery blush, don't worry if they taste tart they are not a sweet plum. Pick out the leaves and stalks, discard any over ripe or damaged ones then wash and dry the plums.

Once dry put the plums into a sterile food grade plastic bucket that has a well fitted lid. For smaller volumes you can use a large preserving jar.

Using a zester (or peeler) zest the lemon rind before adding the zest with the plums.

For every kilogram of damson plums add 300 grams of caster sugar and about 1.5 liters of gin (the gin should always cover the damsons).

You need to leave the damsons soaking in the gin for at least 3 months (longer if you can), check it regularly and gently swirl the bucket every month during this period (avoid removing the lid).

Once fully seeped, strain the plums out (don't try to squeeze the gin out of them it will just make the liquor cloudy). Dispose of the plums and bottle the pink gin. You can adjust the flavour at this point with sugar syrup or more gin if needed.