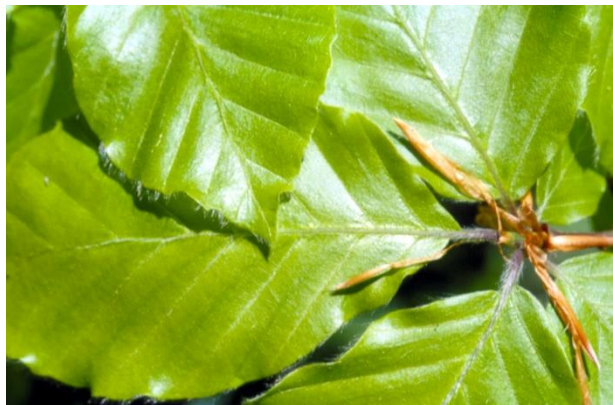


# Beech leaf noyveau



## What you need

1 bottle of gin  
1 large jar with a screw top lid  
Enough young, velvety beech leaves  
to  $\frac{3}{4}$  fill a large jar  
300g of sugar for every 500ml of gin used  
Brandy to taste



## How to make

Fill a large jar about  $\frac{3}{4}$  full with young, velvety beech leaves.

Cover the leaves with gin, screw on the lid and leave for two weeks.

Strain the mixture through a sieve and discard the leaves.

Dissolve the sugar in around 250ml of boiling water, add a dash of brandy and leave to cool.

When the mixture has cooled add it to the gin and pour into a bottle.

Your beech leaf noyveau is now ready to drink.

Enjoy!

Find more **FREE** downloads at [www.naturescalendar.org.uk](http://www.naturescalendar.org.uk)



Help us develop more resources like this:  
[www.naturescalendar.org.uk/help/support.htm](http://www.naturescalendar.org.uk/help/support.htm)

