

Homemade Orgeat

Orgeat is usually made with almonds, but there are many variations. Our in-house mixologist, Lov Carpenter, likes to use roasted peanuts.

Recipe

2 cups roasted peanuts

1.5 cups sugar

1.5 cups water

1.5 oz batavia arrack (this is a sugarcane spirit that can be substituted with brandy)

0.5 oz orange flower water

Pulverize peanuts in food processor or blender. Combine sugar and water in pot and heat at medium, stirring until sugar is dissolved. Allow it to boil for 3-4 minutes, then add peanuts. Bring heat to low, stir and allow to simmer for 3-4 minutes. Bring heat back up to medium and remove from heat just as it starts to boil. Cover and let sit for up to 8 hours. Strain through cheesecloth, then add flower water and brandy. Store in Refrigerator. Lasts up to two weeks.

For an easy, non-alcoholic alternative, use Torani or Monin orgeat syrup.