

DRUNKEN HORSE GIN PRESENTS:

# The Timut Pepper Twist

A symphony of starters and delightful desserts



# Drunken Horse Gin & the Magic of Timut Pepper

Elevate your next dinner party with a touch of the extraordinary! This recipe book unlocks the captivating potential of Drunken Horse Gin, paired with the unique spice of Timut pepper.

Timut pepper, our prized botanical, hails from the Himalayan foothills of Nepal, boasting a citrusy-floral aroma and a subtle, tingling sensation on the tongue.

From refreshing appetizers to decadent desserts, each recipe utilizes Timut pepper to add a surprising and delightful twist to your food. Prepare to tantalize your taste buds with the perfect union of gin and gastronomy.

We're thrilled to share this collection of recipes and introduce you to the unique world of Timut pepper. Experiment, explore, and create unforgettable meals that pair perfectly with your favourite Drunken Horse Gin cocktails.

Let the culinary journey begin!

*Tom Pieter Jan*

Founders, Drunken Horse Gin



## INGREDIENTS

- 3 ripe avocados, peeled and cubed
- 60 ml whipping cream
- 50 ml fresh lime juice
- 1 green pepper, seeded and chopped (or a pinch of ground cayenne pepper)
- 1 tablespoon chopped cilantro
- 2 cloves garlic, crushed
- 1 teaspoon sugar
- ½ teaspoon Himalayan salt
- 28 crostini toasts (or toasted bread slices)
- 125 grams crumbled feta cheese
- Freshly ground Timut pepper



## INSTRUCTIONS

Prepare the Creamy Avocado Base: Blend ripe avocados, lime juice, whipping cream, green pepper, cilantro, garlic, sugar, and Himalayan salt until smooth.

Assemble Appetizers: Spread avocado mixture on crostini.

Feta & Pepper Finish: Top with crumbled feta and Timut pepper.

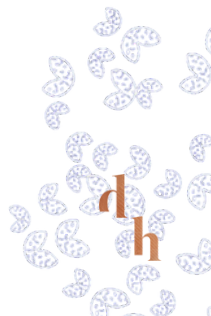
# Avocado Mousse with Feta Crostini

Indulge in a delightful and invigorating appetizer that beautifully highlights the distinct botanical essence of Drunken Horse Gin. The velvety avocado mousse receives an enticing kick from Timut pepper, complemented by the savory depth of crumbled feta cheese.



Perfect with a Drunken Horse Gin & Tonic

[Click here for the cocktail recipe](#)



## INGREDIENTS

- 100 grams salmon (smoked or fresh)
- 50 grams cream cheese, softened
- 30 ml whipping cream
- 60 ml fresh lime juice
- Pinch of Himalayan salt
- Freshly ground Timut pepper
- Salmon roe, caviar, or fresh dill for garnish (optional)
- Sesame seed cones (store-bought or homemade) OR
- Crostini toast (sliced baguette toasted until golden brown)



## INSTRUCTIONS

Prepare Drunken Horse Gin Mousse: Combine salmon, softened cream cheese, and whipping cream in a food processor until smooth.

Season with Drunken Horse Gin Twist: Add Himalayan salt and fresh Timut pepper, pulse to combine.

Assemble Drunken Horse Gin Appetizers: Fill sesame seed cones with salmon mousse or spread mousse on toasted crostini.

Finishing Touch: Garnish with salmon roe, caviar, or fresh dill.

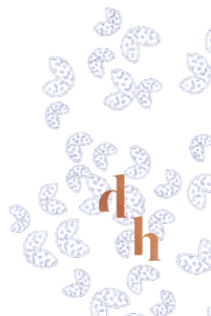
# Salmon Mousse with Timut Pepper

This recipe offers a delightful and refreshing twist on classic salmon mousse, featuring the unique citrus and floral notes of Drunken Horse Gin's Timut pepper. You can choose between two elegant presentations: nestled in crisp sesame seed cones or atop savory crostini toast.



Perfect with a Drunken Horse Gin & Tonic

[Click here for the cocktail recipe](#)



## INGREDIENTS

- 6 fresh scallops
- 2 oranges
- 1 passion fruit (optional)
- 15 grams peeled pistachios
- Olive oil
- Himalayan salt
- Freshly ground Timut pepper

## INSTRUCTIONS

**Prepare Drunken Horse Gin Orange Glaze:** Zest both oranges and set aside. Juice oranges and simmer juice in a saucepan until reduced by half into a syrupy consistency. Remove from heat and let cool.

**Roast and Crush Pistachios:** Toast pistachios in a dry pan until fragrant and golden brown. Transfer to a plate to cool, then roughly crush.

**Assemble Drunken Horse Gin Carpaccio:** Thinly slice scallops and arrange on a chilled plate.

**Glaze & Pistachio Topping:** Drizzle cooled orange glaze over scallops and sprinkle with crushed pistachios.

**Season with Drunken Horse Gin Twist:** Add Himalayan salt and fresh Timut pepper. Allow flavors to meld before serving.

**Vegetarian Option:** Substitute scallops with thinly sliced, pan-fried king mushrooms. Follow the same steps to assemble carpaccio.



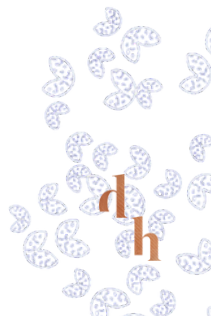
# Scallop Carpaccio with Orange Glaze

This recipe presents a light and refreshing carpaccio of scallops, featuring a vibrant orange glaze and the unique citrusy-floral notes of Drunken Horse Gin's Timut pepper. For a vegetarian alternative, we've included a delicious substitution with king mushrooms.



Perfect with a Drunken Horse White Stallion

[Click here for the cocktail recipe](#)



## INGREDIENTS

- 115 grams white chocolate
- 15 grams unsalted butter
- 1 egg yolk
- 1 egg white
- 15 grams sugar
- Vanilla extract (to taste)
- 1 ml Drunken Horse Gin
- 120 grams heavy cream
- Zest of 1 lime
- Freshly ground Timut pepper
- Fresh mint leaves for garnish
- Fresh raspberries for garnish
- Thinly sliced fresh strawberries

## INSTRUCTIONS

Combine lime zest and Drunken Horse Gin in a bowl, let infuse.

Use a double boiler to melt white chocolate and unsalted butter until smooth. Let cool slightly.

In a separate bowl, whisk egg yolk, sugar, and vanilla extract until pale and creamy. Gradually add melted white chocolate mixture to egg yolk mixture, whisking continuously until smooth.

Beat egg white until stiff peaks form, then gently fold into white chocolate mixture.

In another bowl, whip heavy cream until soft peaks form.

Gently fold whipped cream into white chocolate mixture. Avoid overmixing. Fold in infused lime zest and freshly ground Timut pepper.

Divide mousse among serving dishes, top with sliced strawberries, and refrigerate for at least 2 hours until set. Before serving, garnish each mousse.



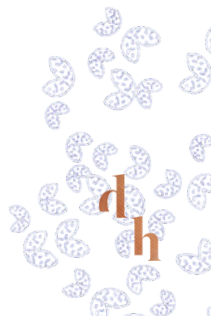
# White Chocolate Mousse with Strawberries

This recipe takes classic white chocolate mousse to a whole new level with the subtle yet intriguing citrus and floral notes of Drunken Horse Gin's Timut pepper. Fresh strawberries add a burst of sweetness, while a touch of Drunken Horse Gin-infused lime zest brings a delightful surprise.



Perfect with a Drunken Horse Gin & Tonic

[Click here for the cocktail recipe](#)



## INGREDIENTS

- 2 limes
- 1–2cl Drunken Horse Gin
- 1.5 tablespoons all-purpose flour
- 500 ml heavy cream
- 125 grams white sugar
- 2 egg yolks
- Spiced biscuits (such as Lotus Biscoff cookies)
- 2 raspberries for garnish
- Fresh mint leaves for garnish
- Zest of 1 lime for garnish
- Freshly ground Timut pepper

## INSTRUCTIONS

Use a fine grater to zest 1 lime. Set aside some zest for garnish and use the rest in the recipe.

In a medium bowl, whisk sugar, flour, and egg yolks until light and creamy.

Simmer heavy cream, then remove from heat and stir in Drunken Horse Gin and lime zest (except reserved garnish).

Slowly whisk hot cream mixture into egg yolk mixture, whisking constantly. Return mixture to saucepan, cook over medium–low heat, stirring constantly until slightly thickened. Do not boil.

Crumble spiced biscuits into serving glasses.

Divide warm posset mixture among serving dishes, cover with plastic wrap, and refrigerate for at least 2 hours until chilled and set.

Before serving, garnish each posset with raspberry, mint sprig, and reserved lime zest. Finish with freshly ground Timut pepper.



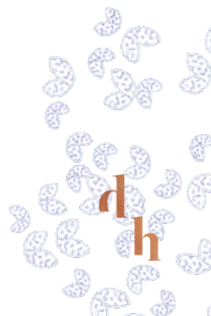
## Lime Posset with Spiced Biscuits

This recipe offers a delightful twist on the classic London Dry Lime Posset, featuring the subtle yet intriguing citrus and floral notes of Drunken Horse Gin's Timut pepper. Spiced biscuits add a touch of warmth and a delightful textural contrast, while fresh raspberries and mint provide a refreshing finish.



Perfect with a Drunken Horse Gin & Tonic

[Click here for the cocktail recipe](#)



## INGREDIENTS

- 180 grams dark chocolate, chopped
- 4 egg yolks
- 6 egg whites
- 4 tablespoons powdered sugar (approximately 20 grams)
- 10cl Drunken Horse Gin
- 10cl Red Vermouth
- 10cl Campari
- Pinch of Himalayan salt
- Freshly ground Timut pepper
- Sliced almonds

## INSTRUCTIONS

Use a double boiler to melt dark chocolate until smooth. Let cool slightly.

In a separate bowl, whisk egg yolks and powdered sugar until pale and creamy. Gradually add melted chocolate to egg yolk mixture, whisking continuously until smooth.

Beat egg whites with a pinch of Himalayan salt until stiff peaks form. Gently fold whipped egg whites into chocolate mixture.

Combine Drunken Horse Gin, Red Vermouth, and Campari in a small bowl.

Add alcohol mixture to chocolate mousse mixture, gently fold until just combined. Avoid overmixing.

Crush or dice almonds and mix into chocolate mousse.

Divide mixture among serving dishes. Sprinkle freshly ground Timut pepper on each serving. Cover dishes with plastic wrap and refrigerate for at least 2 hours until set.

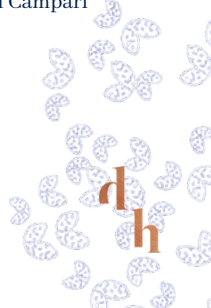


# Negroni Chocolate Mousse

This recipe takes decadent chocolate mousse to a whole new level, infused with the complex flavors of a classic Negroni cocktail featuring Drunken Horse Gin, Red Vermouth, and Campari. A touch of Timut pepper adds a surprising citrusy-floral note, while crushed almonds provide a delightful textural contrast.



Perfect with a Drunken Horse Negroni:  
2cl Gin, 2cl Red Vermouth and 2cl Campari





## Cheers to Flavour!

You've reached the end of this delicious exploration, brimming with Drunken Horse Gin inspiration and the magic of Timut pepper. We hope these recipes ignited your passion for culinary adventures.

### Share the Drunken Horse Gin Experience!

Capture your creations and tag us on social media using [#DrunkenHorseGin](#) and [@TheDrunkenHorseGin!](#)

Let's continue the food and drink celebration together.

As a thank you for joining us on this journey, enjoy **10% off your next order** of Drunken Horse Gin! Simply use code **DHCOOK10** at checkout.