

# Oleo Saccharum

Learn to make oleo saccharum, a traditional citrus oil and sugar syrup that adds bright, aromatic flavor to cocktails and beverages.

15 min

HAZIRLIK

15 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Oleo Saccharum

## Malzemeler

- 4 lemon
- 4 orange
- 0.5 cup granulated sugar

## Yapılış

### 1 Prepare the citrus peels

Using a vegetable peeler or sharp knife, remove the outer peel from 4 lemons and 4 oranges in wide strips, avoiding the bitter white pith underneath. Cut strips into roughly 2-3 inch pieces for maximum surface area.

### 2 Combine with sugar

Place all citrus peels in a medium mixing bowl and add 1/2 cup sugar. Toss thoroughly with your hands or a spoon until every peel strip is well coated with sugar.

### 3 Macerate the mixture

Cover the bowl tightly with plastic wrap or a lid and let sit at room temperature for at least 3 hours, or up to 24 hours for stronger flavor. The sugar will dissolve and extract the citrus oils, creating a syrupy liquid.

### 4 Strain and extract

Set a fine-mesh strainer over a clean bowl or measuring cup. Pour the macerated mixture through the strainer, then press the peels firmly with the back of a spoon to extract every drop of the oil-infused syrup.

### 5 Store the oleo saccharum

Transfer the finished oleo saccharum to an airtight container and refrigerate for up to 2 weeks. Discard the pressed peels and use the citrus syrup in cocktails, punches, or other beverages.

## İpuçları

Use a sharp vegetable peeler or microplane to remove only the colored outer skin, avoiding the bitter white pith underneath.

Choose organic citrus when possible, as conventional fruits may have wax coatings that interfere with oil extraction.

Muddle the mixture gently every hour during the first few hours to help release more oils from the peels.

Strain through fine cheesecloth or a cocktail strainer to remove all solid particles for the smoothest texture.

Press the spent peels firmly against the strainer to extract every drop of precious citrus oil.

Make small batches to ensure freshness, as the bright citrus flavors fade over time even when properly stored.

Double-strain through coffee filters for crystal-clear oleo saccharum if appearance matters for your cocktails.

Save a few strips of the macerated peel as aromatic garnishes for cocktails made with your oleo saccharum.