

Six Senses Yao Noi: Homemade Ginger Beer

Abundant jungle ensures privacy for all fifty-six infinity pool villas, some nestled into the verdant lushness, others revealing awesome Phang Nga Bay panoramas, at this off-shore retreat from Six Senses.

INGREDIENTS (serves one)

- Ginger: 500gm
- Water: 1.5L
- Palm Sugar Syrup: 500ml
- Lime Juice: 500ml
- Yeast: 1tbsp
- Homemade Palm Sugar Syrup: Water (700 ml) and palm sugar (500 gm)

PREPARATION

- Coarsely chop the ginger and put in the pan with the liquid ingredients. Bring it to a boil at medium temperature for 20 to 30 minutes.
- Turn off the heat and leave the mixture to cool. Once at room temperature, add the yeast and mix well.
- Sift mixture and pour into a *bottle for fermentation. Keep in room temperature for three to four days. **Remember to open bottle cap to release gas a few times a day.** *We recommend recycling your plastic milk carton as it allows the bottle to expand due to the gas from fermentation.



Photos courtesy the Six Senses