

COCKTAIL NO. 3

**BOLD MIXOLOGY:
THE BOLD AND THE BLUE-TEAFUL**

BY SHANNON MARSHALL



TEALEAVES
ORGANIC ENGLISH BREAKFAST

CREATED AT FOUR SEASONS HOTEL TORONTO

INGREDIENTS

THE BOLD AND THE BLUE-TEAFUL

- 1 oz Gin
- 0.25 oz Triple Sec
- 0.25 oz Amaretto
- 1 oz Blueberry Agave TEALEAVES Organic English Breakfast Syrup | see below
- 2 oz Grand Brut Champagne
- 0.25 oz Blue Curaçao
- 0.5 oz Lemon
- Pop Rocks

**BLUEBERRY AGAVE
TEALEAVES BREAKFAST SYRUP**

- 4 oz Agave Syrup
- 5 oz Water
- 1 TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabag
- 10-12 Blueberries

STEPS

THE BOLD AND THE BLUE-TEAFUL

Add ice to shaker. Add Citadelle Gin, Grand Marnier, Amaretto, Blueberry Agave TEALEAVES Breakfast Syrup and Blue Curaçao to shaker. Stir. Strain and pour into a tall glass over ice. Top with Perrier Jouët Champagne. Squeeze juice of lemon and add Pop Rocks on top for garnish. Enjoy!

**BLUEBERRY AGAVE
TEALEAVES BREAKFAST SYRUP**

Add TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabag to boiling water and remove after 2 minutes. Add agave syrup and blueberries. Let cool. Muddle blueberries and strain. Bottle and refrigerate.



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