COCKTAIL NO. 4

ENCHANTED MIXOLOGY: LAVENDER BESPOKE COCKTAIL

BY MILOS VUJOVIC

TEALEAVES
ORGANIC EARL GREY WITH LAVENDER

CREATED AT THE ST. REGIS BAL HARBOUR RESORT

INGREDIENTS

LAVENDER BESPOKE COCKTAIL

1	oz	Lavender-Infused Gin | see below
0.75	oz	Amaretto Liqueur
0.75	oz	Ginger Liqueur
1	oz	Lime Juice
0.5	oz	Simple Syrup | see below
2		TEALEAVES Organic Earl Grey with Lavender Whole Leaf Pyramid Teabags
1	cup	Water
1	oz	Açai Liqueur
		Lemon Wheel
		Hyacinth Bean Flower

LAVENDER-INFUSED GIN

5	oz	Gin
3-6	g	Mixed Fresh and Dried Lavender

SIMPLE SYRUP

0.5	cup	Water
0.5	cup	Sugar

STEPS

LAVENDER BESPOKE COCKTAIL

Steep 2 TEALEAVES Organic Earl Grey with Lavender Whole Leaf Pyramid Teabags in 1 cup of water for approximately 3 minutes to create a strong infusion. Combine 1 oz of Earl Grey infusion and all remaining ingredients except garnish in mixing glass with ice. Shake vigorously for 1 minute. Strain and pour into martini glass. Garnish. Enjoy!

LAVENDER-INFUSED GIN

Add mixture of fresh and dry lavender to gin. Let sit for minimum 8-10 hours, up to 24 hours. Strain out lavender.

SIMPLE SYRUP

Combine water and sugar in saucepan over medium heat. Stir continuously until sugar is fully dissolved. Remove from heat and let cool.

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