

COCKTAIL NO. 1A

ENLIGHTENED MIXOLOGY: BENZAITEN

BY GRANT SCENEY



TEALEAVES
ORGANIC LONG LIFE GREEN

CREATED AT FAIRMONT PACIFIC RIM

INGREDIENTS

BENZAITEN

- 2 oz TEALEAVES Organic Long Life Green Tea-Infused Gin
- 0.6 oz Rosemary Cucumber Syrup
- 1 oz Lime Juice
- 0.25 oz Green Chartreuse

TEALEAVES ORGANIC LONG LIFE GREEN TEA-INFUSED GIN

- 750 mL Gin
- 8 TEALEAVES Organic Long Life Green Whole Leaf Pyramid Teabags

ROSEMARY CUCUMBER SYRUP

- 500 mL Water
- 500 mL Cucumber Juice | roughly 2 cucumbers, pushed through vegetable juicer with skin intact
- 1 kg Sugar
- 5 Rosemary Sprigs

GARNISH

- Rosemary
- Cucumber

STEPS

BENZAITEN

Build all ingredients (except garnish) into cocktail shaker with ice. Shake vigorously for 1 min. Double strain into chilled coupette. Garnish with rosemary and sliced cucumber. Enjoy!

TEALEAVES ORGANIC LONG LIFE GREEN TEA-INFUSED GIN

Steep TEALEAVES Organic Long Life Green Whole Leaf Pyramid Teabags in gin in a clean mason jar at room temperature for 25 minutes. Remove teabags and store in a clean glass bottle. Cap and label.

ROSEMARY CUCUMBER SYRUP

Combine sugar and water in pot and bring to a boil. Once all sugar is combined, remove from heat. Add rosemary to sugar syrup and allow to stand for 1 hour. Strain rosemary and add cucumber juice. Combine and store in a clean plastic or glass container. Keep refrigerated.



Fairmont
PACIFIC RIM


TEALEAVES



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