

COCKTAIL NO. 1C

## ENLIGHTENED MIXOLOGY: HYDE PARK HAIKU

BY STEVEN MINOR



TEALEAVES  
ORGANIC LONG LIFE GREEN

CREATED AT MANDARIN ORIENTAL, MIAMI

### INGREDIENTS

#### HYDE PARK HAIKU

- 2 oz Cucumber & Asian Pear-Infused Gin | see below
- 1 oz Moonstone Pear Sake
- 0.5 oz Green Tea & Shiso Simple Syrup | see below
- 1 splash Prosecco
- Shiso Leaf

#### CUCUMBER & ASIAN PEAR-INFUSED TANQUERAY #10

- 1 Medium Cucumber | peeled
- 1 Asian Pear
- 750 mL Gin

#### TEALEAVES LONG LIFE GREEN TEA & SHISO SIMPLE SYRUP

- 5 TEALEAVES Organic Long Life Green Whole Leaf Pyramid Teabags
- 1 cup Sugar
- 1 cup Water
- 5 Shiso Leaves

### STEPS

#### HYDE PARK HAIKU

Pour Cucumber & Asian Pear-Infused Tanqueray #10, pear sake and Green Tea & Shiso Simple Syrup into martini shaker filled with ice. Shake vigorously for 5 seconds. Pour splash of Prosecco into chilled coupe glass. Strain liquid mixture from martini shaker over glass. Garnish with Shiso leaf. Enjoy!

#### CUCUMBER & ASIAN PEAR-INFUSED TANQUERAY #10

Cut cucumber in half length wise and use teaspoon to remove seeds. Chop into half wheels and place into a large ISI Gourmet Whip container. Peel and quarter one Asian pear, remove seeds and chop into small cubes, place into the ISI Gourmet Whip container. Pour one 750 ml bottle of Tanqueray #10 into ISI Gourmet Whip container. Screw cap on ISI Gourmet Whip container and zap with one canister of N2O. Shake vigorously and allow gas to escape via siphon. Fine strain and bottle into original, labeled and dated Tanqueray bottle.

#### TEALEAVES LONG LIFE GREEN TEA & SHISO SIMPLE SYRUP

Place contents of 5 TEALEAVES Organic Long Life Green Whole Leaf Pyramid Teabags into coffee grinder and pulse for 5-7 seconds until finely ground. Place 1 cup sugar and 1 cup water into large quart container. Stir until all sugar is dissolved. Stir in the green tea powder and add chiffonade Shiso leaves. Allow to sit for 5 minutes. Finely strain through cheesecloth into the original quart container. Label and date if saving for future use.



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