

COCKTAIL NO. 5

EXOTIC MIXOLOGY: THE PINK MONSOON

BY ROBERT ROULEAU



TEALEAVES
MONSOON CHAI

CREATED AT THE BEVERLY HILLS HOTEL

INGREDIENTS

THE PINK MONSOON

- 2 oz TEALEAVES Monsoon Chai-Infused Rum | see below
- 4 oz Strawberry Coconut Purée | see below
- 2 oz Pineapple Juice
- Ice
- Mint Leaves
- Pink Umbrella

TEALEAVES MONSOON CHAI-INFUSED BACARDI SUPERIOR RUM

- 3 TEALEAVES Monsoon Chai Whole Leaf Pyramid Teabags
- 1 L Rum

STRAWBERRY COCONUT PURÉE

- 1 can Cream of Coconut | 15 oz
- 12 oz Fresh Strawberries

STEPS

THE PINK MONSOON

Add Monsoon Chai-Infused Rum, Strawberry Coconut Purée, Pineapple juice and ice to blender. Blend until smooth. Pour into a hurricane glass. Add mint sprig and pink umbrella. Enjoy!

TEALEAVES MONSOON CHAI-INFUSED BACARDI SUPERIOR RUM

Add 3 TEALEAVES Monsoon Chai Whole Leaf Pyramid Teabags per 1 liter of Bacardi rum. Let steep for 24 hours. Strain.

STRAWBERRY COCONUT PURÉE

Blend cream of coconut and fresh strawberries until smooth.



The Beverly Hills Hotel
and Boulevard
Dorchester Collection

TEALEAVES



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