

COCKTAIL NO. 6

CALM MIXOLOGY: THE SUN BEAM

BY MICHAEL LAPENNA



TEALEAVES
ORGANIC CHAMOMILE BLOSSOMS

CREATED AT MANDARIN ORIENTAL, LAS VEGAS

INGREDIENTS

THE SUN BEAM

- 1.5-2 oz TEALEAVES Chamomile-Infused
Cuca Fresca Cachaça | see below
- 0.75 oz Aperitif Wine
- 0.25 oz Elderflower Liqueur
- 0.75 oz Honey and Sage Syrup | see below
- 0.5 oz Egg Whites
Gold Dust & Edible Flowers

TEALEAVES CHAMOMILE-INFUSED CUCA FRESCA CACHAÇA

- 2 oz Cuca Fresca Cachaça
- 2 TEALEAVES Organic Chamomile Blossoms
Whole Leaf Pyramid Teabags

HONEY AND SAGE SYRUP

- 0.5 cup Mild Honey
- 0.5 cup Water
- 6 Sage Leaves

STEPS

THE SUN BEAM

Combine all ingredients (except garnish) in shaker. Shake vigorously for about 1 minute. Strain into glass over ice. Garnish with gold dust and edible flowers. Enjoy!

TEALEAVES CHAMOMILE-INFUSED CUCA FRESCA CACHAÇA

Add Cuca Fresca Cachaça to vessel. Add 2 TEALEAVES Chamomile Blossoms Whole Leaf Pyramid Teabags to Cuca Fresca Cachaça. Stir and let steep for 15+ minutes. Remove teabags.

HONEY AND SAGE SYRUP

Combine honey, water and sage leaves in medium sized saucepan over medium-high heat until boiling. Reduce heat to low and stir constantly for about 1 minute until honey is completely dissolved. Remove from heat completely and let cool.



TEALEAVES



STEEP WITH US @TEALEAVESCO f t i s
EXPLORE THE COLLECTION AT PALETTEFORYOURPALATE.COM