

COCKTAIL NO. 7A

REFRESHED MIXOLOGY: SECOND SPRING

BY TODD ZIMMERMAN



TEALEAVES
ORGANIC PEPPERMINT

CREATED AT FOUR SEASONS HOTEL VANCOUVER

INGREDIENTS

SECOND SPRING

- 1.5 oz TEALEAVES Organic Peppermint & Butterfly Pealeaf-Infused Bombay Gin | see below
- 0.75 oz Elderflower Liqueur
- 0.25 oz Maraschino Liqueur
- 0.5 oz Lemon Juice
- 0.5 oz Grapefruit Juice
- 0.25 oz Cream
- 0.25 oz Sirop d'Orgeat
- 1 Egg White
- 1 oz Prosecco | to top up
- 2 TEALEAVES Organic Peppermint Tincture | see below

TEALEAVES ORGANIC PEPPERMINT & BUTTERFLY PEALEAF-INFUSED GIN

- 2 TEALEAVES Organic Peppermint Whole Leaf Pyramid Teabags
- 10 oz Gin
- 5 g Butterfly Pea Flowers

TEALEAVES ORGANIC PEPPERMINT TINCTURE

- 1 TEALEAVES Organic Peppermint Whole Leaf Pyramid Teabag
- 6 oz 151-Proof Rum

STEPS

SECOND SPRING

Shake and double strain ingredients in coupe. Top up with prosecco and garnish with butterfly pealeaf. Enjoy!

TEALEAVES ORGANIC PEPPERMINT & BUTTERFLY PEALEAF-INFUSED GIN

Put all ingredients into an ISI whipping siphon.

TEALEAVES ORGANIC PEPPERMINT TINCTURE

Combine all ingredients for 16 hours. Remove teabag and transfer infusion into a cocktail mixer.



FOUR SEASONS HOTEL
Vancouver

TEALEAVES



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