

COCKTAIL NO. 8

IMAGINATIVE MIXOLOGY: DREAMS OF SUNSET

BY HERBERT YUEN



TEALEAVES
ORGANIC VANILLA ROOIBOS

CREATED AT ANDAZ WEST HOLLYWOOD

INGREDIENTS

DREAMS OF SUNSET

- 1.5 oz Aged Premium Rum
- 2 dash Angostura Bitters
- 0.5 oz Lemon Juice
- 0.5 oz Vanilla Rooibos-Infused Simple Syrup | see below
- 0.25 oz Egg Whites
- 1 Tangerine Peel for garnish
- Five Spice powder for garnish

VANILLA ROOIBOS-INFUSED SIMPLE SYRUP

- 2 TEALEAVES Organic Vanilla Rooibos Whole Leaf Pyramid Teabags
- 1 cup Sugar

STEPS

DREAMS OF SUNSET

Fill shaker with ice. Add all ingredients except (except garnish) to shaker. Shake vigorously for 30 seconds. Double strain into cocktail glass. Release essence from tangerine peel and gently place on top of cocktail. Add a couple shakes of five spice powder on top. Enjoy!

VANILLA ROOIBOS-INFUSED SIMPLE SYRUP

Steep 2 TEALEAVES Vanilla Rooibos Whole Leaf Pyramid Teabags in 2 cups of hot water for over 5 minutes and set aside. Add 2 parts sugar, 1 part steeped Vanilla Rooibos to saucepan. Heat and melt together, mixing constantly to prevent sugar from burning. Set aside to cool.



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LOS ANGELES

TEALEAVES



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