



TEALEAVES

## SHAKEN, NOT STIRRED

YIELD: 1 SERVING

### INGREDIENTS

- 3.53 OZ (100 G) TEALEAVES LEMON MANGO TANGO (MASTER BLEND NO.2040)
- 25.36 OZ (750 ML) VODKA
- 1 OZ (30 ML) INFUSED VODKA
- 2 OZ (60 ML) PINEAPPLE JUICE
- 1 SPLASH VERMOUTH
- LEMON PEEL FOR GARNISH

### STEPS

1. Add 3.53 oz (100g) Lemon Mango Tango tisane per 25.36 oz (750ml) bottle of vodka
2. Steep 48+ hours – the longer the steep, the sweeter the infusion.
3. Strain tea out.
4. In an ice filled martini shaker add infused vodka, pineapple juice, and vermouth
5. Shake well and serve into a well chilled martini glass.
6. Garnish – Lemon/Orange peel
7. Take a long, well deserved sip.