



TEALEAVES

MOONWALK

BY MIXOLOGIST GATES OTSJUI

YIELD: 1 SERVING

INGREDIENTS FOR MOONWALK

- GLASSWARE: HIGHBALL
- ICE: KOLD-DRAFT
- PRODUCTION: SHAKE & STRAIN
- 75 ML (2.5 OZ) GOLDEN ASSAM TEA CONCENTRATE
- 37 ML (1.25 OZ) FRESH LEMON JUICE
- 60 ML (2.0 OZ) BOURBON
- 1 DASH ANGOSTURA BITTERS
- PINEAPPLE WEDGE GARNISH

INGREDIENTS FOR GOLDEN TIPPY ASSAM TEA CONCENTRATE

- 120 G (4.2 OZ) TEALEAVES GOLDEN TIPPY ASSAM (MASTER BLEND NO. 3326)
- 360 G (12.7 OZ) FRESH PINEAPPLE
- 700 G (24.7 OZ) WHITE SUGAR
- 2.75L (5.8 PT) HOT WATER
- 530 ML (1.12 OZ) PINEAPPLE JUICE

STEPS

1. To create the Golden Assam tea concentrate, first set the water on to boil.
2. Place the Golden Assam tea leaves in cheesecloth and tie into a loose sachet. Put the sachet into a kitchen-grade heat-proof container.
3. In a separate container, muddle fresh pineapple and cover with white sugar.
4. After the water has boiled, remove from heat, and carefully pour over the sachet.
5. Steep the tea leaves for two and a half minutes, then promptly remove the sachet.
6. Transfer the tea to a second container then stir in juice until sugar is dissolved. Shield the opening of the container with the cheesecloth, and allow mixture to come down to room temperature, then exchange cheesecloth for a secure lid.
7. Rest for 24 hours, then fine-strain concentrate into a food-safe container.
8. Mix the tea concentrate with the ingredients for the "Moonwalk" to complete using the shake and strain method.