



TEALEAVES

HOTEL AMERICANO'S ANTONIO LARA PRESENTS

“THE FORSYTE”: A GIN & CITRUS TEALEAVES COCKTAIL

YIELD: 1 COCKTAIL

INGREDIENTS FOR THE FORSYTE COCKTAIL

1.25 oz	Flowery Earl Grey infused Botanist Gin
1 oz	Cardamaro Amaro
1.25 oz	Fresh Meyer lemon juice (substitute: fresh lemon juice)
1 oz	Fresh grapefruit juice
1/2 oz	Spiced syrup
3	Dashes grapefruit bitters
Garnish	With flamed orange peel

INGREDIENTS FOR FLOWERY EARL GREY INFUSED GIN

1 oz	Flowery Earl Grey (No.3502)
8oz	The Botanist gin

INGREDIENTS FOR SPICED SYRUP

8 oz	Sugar in the raw
5 oz	Water
Zest	Of 1 Meyer lemon (substitute: regular lemon)
2	Diced kumquats (substitute: zest of 1 orange)
2	Leaves of Lemon Verbena (shredded)
4	Whole Allspice (crushed)
1	Pinch of grated nutmeg

STEPS

To prepare Flowery Earl Grey infused gin

1. Add 1 oz of Flowery Earl Grey to every 8 oz of The Botanist gin.
2. Steep tea for 24 to 48 hours.

To prepare spiced syrup

1. In a small sauce pan heat 5 oz of water at medium heat for 3 minutes.
2. Add 8 oz of raw sugar and stir continuously for 2 minutes until sugar dissolves.
3. Add the rest of ingredients and lower to low heat.
4. Cook for 10 minutes more - stirring every 2 minutes.
5. Let the syrup cool down to room temperature for 1 hour.

To prepare the Forsyte Cocktail

1. Add cocktail ingredients into mixing glass.
2. Add ice into the mixing glass and stir.
3. Double strain the chilled cocktail into a sipping glass.
4. Add orange peel for garnish, ignite, and rim the glass for a finishing touch.