

MOCKTAIL WITH A TWIST

Heirloom

This citrus sour smash mocktail with a twist of botanical Wildlane Tea is sure to leave you craving for more - refreshing, fruity and light.

Ingredients

- 30ml brewed Baba's Nightcap Wildlane Tea
- 45ml watermelon juice
- 15ml yuzu
- 1 teaspoon of orange blossom water
- Garnish: Orange wheel and 2 mint leaves

Method

- Brew Baba's Nightcap tea and chill
- Combine all ingredients in a cocktail shaker with ice and shake well
- Strain into a tumbler glass
- Garnish with orange wheel and mint



MOCKTAIL WITH A TWIST

Wild Child

Full bodied, berry and fruity this delicious mocktail with a botanical tea twist is for those that like it slightly sour.

Ingredients

- 30ml brewed Sophia's Flask Wildlane Tea
- 60ml hibiscus infused non-alcoholic gin
- 30ml fresh cranberry juice
- 2 raspberries
- 15ml agave syrup
- Cocktail foamer
- Orange blossom water
- Garnish: Fresh raspberry

Method

- Brew Sophia's Flask tea and chill
- Combine all ingredients in a cocktail shaker, hold 1 raspberry
- Add ice and shake until well chilled
- Garnish with a raspberry