

Autumnal Tea

This drink is tricky to get right and depends entirely on achieving just the right balance between the ingredients. When you do, you'll get a subtle, aromatic drink, whose layers seem to grow as you drink it. Your pear needs to be nice and ripe, so its flavor doesn't get lost. Keep in mind that if the pear can't be muddled, you know it's not ripe enough! The passion fruit should be as sweet as possible, so its natural sourness doesn't dominate.

As for the tea, well, that's the key to it all really; if it's too weak, it will simply dilute the recipe to nothingness; if it's too strong, the bergamot — that distinctive citrus flavor used to make Earl Grey tea — will be overbearing. You can use other types of tea if you like, but aromatic Earl Grey lends itself beautifully to a recipe that reminds me of the flavors of summer's end.



Makes 1 drink

Ingredients

1 ripe pear
1 passion fruit
4 oz / 12 cl Earl Grey tea, cold
¼ oz / 1.5 cl freshly squeezed
lemon juice
¼ oz / 1.5 cl Sugar Syrup
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Ice, for shaking and serving
1 pear slice, for garnish

Preparation

- + Muddle the pear in the base of the shaker.
- + Scoop the flesh out of the passion fruit and add to the shaker.
- + Add the tea, lemon juice, sugar syrup and lots of ice, and shake vigorously.
- + Strain into a glass filled with ice, garnish with a slice of pear and serve.