

# A CURATION OF COCKTAILS

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Bartender Challenge 2021

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A compilation of our favourite  
Bartender Challenge entries

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Featuring Iced Tea Syrups

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#originbartender

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**ORIGIN**  
TEA

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# AFTERNOON DELIGHT

BY GRANT SNODGRASS

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## Ingredients:

45mL Bombay Bramble Gin  
30mL Origin Tea Earl Grey  
30mL Origin Tea Sneaky Peach Iced Tea Syrup  
15mL Fiorente Elderflower Liqueur  
2 quartered strawberries  
20mL lime juice  
Lemonade

## Garnish:

Torched rosemary sprig  
Strawberry on the rim

## Method:

1. Muddle strawberries into a shaker
2. Add all liquors, teas, juice, and syrup
3. Shake well with ice for 6-7 seconds until cool and combined
4. Single strain into a highball glass filled with ice.
5. Top up with lemonade
6. Place berry on rim
7. Add rosemary then torch until it smokes





# BY THE BAY (B.T.B)

BY ALEX BROWN

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## Ingredients:

50mL Brookies Byron Dry Gin  
10mL Origin Tea Lemon Zest Iced Tea Syrup  
15mL fresh lemon juice  
2 Raspberries  
1 cut piece of cucumber  
30mL Das Juice Pet Nat  
1 dash of Orange Blossom

## Garnish:

1 fresh raspberry skewered

## Method:

1. Pour (or place) all ingredients (with the exception of the Pet Nat) into shaker tins
2. Shake hard with ice
3. Double strain into stemless flute glass
4. Top with Pet Nat





# CHARISMATIC SENCHA GREEN

BY NICOLE MYERS

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## Ingredients:

45mL Anther Charismatica Gin  
30mL honey-infused Origin Tea Green Sencha  
10mL St. Germain Elderflower Liqueur  
10mL grapefruit juice  
10mL Origin Tea Lemon Zest Iced Tea Syrup

## Garnish:

Mint

## Method:

1. Pre-prepare a teapot of the sencha green tea and add a teaspoon of honey
2. Allow to cool before mixing with other ingredients
3. Shake all ingredients with ice
4. Serve in a cute cocktail glass
5. Garnish with mint



# CRANZ AND BERRY

BY ARIANA PIETERSE

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**Ingredients:**

60mL cranberry juice  
45mL Manly Citrus Gin  
20mL Origin Tea Mango Magic Iced Tea Syrup  
30mL lime juice

**Garnish:**

Pineapple sage leaf

**Method:**

1. Mix together on ice
2. Pour into glass
3. Garnish with pineapple sage leaf



”...citrus gin works so well with this delicious syrup!”

# DAMON'S DEMONS

BY CONNOR HOY

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## Ingredients:

45mL London Dry Gin  
15mL Lillet Blanc  
30mL fresh lemon juice  
22.5mL Origin Tea Magic Mango Iced Tea Syrup

## Garnish:

Dehydrated mango slice

## Method:

1. Add all ingredients to a shaker with ice and shake
2. Strain into a glass
3. Garnish with slice of dehydrated mango





# KISS FROM A ROSE

BY PAUL BROADBY

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**Ingredients:**

30mL pink gin  
15mL dry vermouth  
15mL black raspberry liqueur  
45mL Origin Tea Tropical Kiss Iced Tea Syrup  
Ice

**Garnish:**

No garnish

**Method:**

1. Add all ingredients to a chilled mixing glass with a good amount of ice
2. Stir quickly for about 75 seconds
3. Strain into a chilled Nick and Nora glass



“Stunning fresh tropical flavours  
of the tea mixed with subtle  
hints of rose and  
raspberry leaf botanicals...  
fruity, pink fairy floss in a glass”

# LEMON TEA BOMB

BY BENJAMIN GOUGH

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**Ingredients:**

30mL gin  
30mL Needle & Pin Limoncello  
22.5mL lemon juice  
22.5mL Origin Tea Lemon Zest Iced Tea Syrup

**Garnish:**

Slice of lemon

**Method:**

1. Add everything into a shaker with ice and shake for 15 seconds
2. Strain into a tall glass with ice
3. Garnish with a lemon wheel



# LEMON ZEST ICE TEA BLUEBERRY SOUR

BY FELICITY W

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## Ingredients:

60mL London Dry Gin  
15ml Origin Tea Lemon Zest Iced Tea Syrup  
15mL lemon juice  
15mL homemade low-sugar blueberry syrup  
15mL aquafaba / 1 egg white  
4 blueberries  
Ice

## Garnish:

Edible flower petals

## Method:

1. Place fresh blueberries and gin in a cocktail shaker and muddle until well smushed
2. Add the rest of the ingredients except ice and give a dry shake for 15 seconds
3. Add ice and give a wet shake for 25 seconds or longer if you wish for big foam
4. Double strain into a chilled glass
5. Garnish with flowers





# PEACH HIGHGARDEN

BY IZAK GOLDSMITH

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**Ingredients:**

60mL Hendricks Gin  
15mL Cinzano Bianca  
1 bar spoon Origin Tea Sneaky Peach Iced Tea Syrup  
Fresh cucumber

**Garnish:**

Fresh cucumber ribbon

**Method:**

1. Muddle cucumber in a mixing glass
2. Add all ingredients and stir with ice until diluted and chilled
3. Double strain into a chilled coupe glass
4. Garnish with a fresh cucumber ribbon



# PEACHY KEEN

BY LUCAS BUCTION

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## Ingredients:

60mL gin  
30mL fresh lemon juice  
15mL Cointreau  
7.5mL peach schnapps  
30mL Origin Tea Sneaky Peach Iced Tea Syrup  
1 egg white  
Soda water

## Garnish:

Slices of peach  
Frangipani flower

## Method:

1. Add all ingredients except the soda to a cocktail shaker
2. Shake vigorously for about 25 seconds
3. Open the shaker and muddle the fruit in the half of the shaker without any liquid
4. Drop some ice into the tin and shake again for about 10 seconds
5. Double strain into a highball glass with ice
6. Top up the rest of the glass with chilled soda water
7. Garnish with peach and frangipani



# SMOKIN' PEACHES

BY JACOB SCHWARZE

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## Ingredients:

45mL Imbibus Hibiscus Gin  
15mL Origin Tea Sneaky Peach Iced Tea Syrup  
30mL lemon juice  
10mL Creme de Cacao  
30mL apple juice  
45mL Imbibus Hibiscus Gin  
1 drop peat smoke

## Garnish:

Mint leaves  
Lemon slices

## Method:

1. Shake ingredients together on ice
2. Strain into a glass
3. Garnish with mint and lemon slices



"refreshing and hearty... a nice smoky texture mixing sweet and robust, flavours of hibiscus leave the taste of beautiful peaches mulling in the hazy nature of this fruit basket of a cocktail"



# SQUEEZE HIVE

BY BRENNEN EATON

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## Ingredients:

40mL Diviners Outlier Gin  
20mL grapefruit juice  
10mL honey water infused with orange blossom and rosemary  
5mL Suze  
60mL Origin Tea Lemon Zest Tea soda mix

## Garnish:

Fresh grapefruit slice

## Method:

1. Add all ingredients except Lemon Zest soda to a glass and mix
2. Add ice
3. Top with Lemon Zest Tea soda
4. Garnish with fresh grapefruit slice

## Non-alcoholic ingredients:

40mL Lyres Dry London Non-Alcoholic Spirit  
20mL grapefruit juice  
10mL honey water infused with orange blossom and rosemary  
2 dashes of Fee Brothers (alcohol free) Aromatic Bitters  
Topped with Lemon Zest Tea soda mix  
Garnished with fresh grapefruit slice



# VERY CHERRY BERRY ICED TEA

BY NICOLE MYERS

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## Ingredients:

45mL Anther Cherry Gin  
15mL Marionette Peach Liqueur  
30mL Origin Tea Orange Pekoe Tea  
15mL Origin Tea Lemon Zest Iced Tea Syrup  
15mL lemon juice  
10mL simple syrup  
Capi Sparkling Yuzu Soda  
Small handful of fresh berries

## Garnish:

Mint  
Fresh berries

## Method:

1. Muddle berries in the bottom of a large glass
2. Add ice and build all the ingredients
3. Top with Capi Sparkling Yuzu Soda
4. Garnish with a sprig of mint and fresh berries



# THE ZEST

BY FELICITY W

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## Ingredients:

45mL gin  
45ml Origin Tea Lemon Zest Iced Tea Syrup  
22.5mL lemon juice  
2 sprigs tarragon  
45mL hibiscus tea  
Ice - lots of ice

## Garnish:

Ruby red grapefruit rose

## Method:

1. Place gin, Lemon Zest tea syrup, lemon juice, tarragon, and ice into cocktail shaker and give everything a good shake
2. Place lots of ice into the glass
3. Strain into cocktail glass, leaving about 1.5cm to ensure you can pour in hibiscus tea
4. Gently pour in tea
5. Garnish with the rose





# ZESTY UPTOWN ORANGE BUCK

BY FELICITY W

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## Ingredients:

45mL gin  
15ml Origin Tea Lemon Zest Iced Tea Syrup  
40mL orange juice  
15mL lime juice  
110mL ginger ale  
Ice - lots of ice

## Garnish:

Fresh mint leaves  
Orange slice

## Method:

1. Add gin and Lemon Zest tea syrup to your glass and give a good stir
2. Add ice and give another good stir
3. Add the rest of the ingredients
4. Garnish with mint and orange slice





# A TROPICAL PASS

BY MICHAEL AGUDELO

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## Ingredients:

15mL Jamaican rum  
20mL passionfruit liqueur  
20mL Origin Tea Tropical Kiss Iced Tea Syrup  
15mL fresh lemon juice  
30mL fresh pineapple juice  
4 drops of Elemakule Tiki bitters  
45mL BPF infused gin to float on top

## Garnish:

Sprig of mint

## Method:

1. Add all ingredients except the gin into your shaker with crushed ice
2. Give it a nice shake
3. Half open pour into your preferred glass
4. Filled with crushed ice
5. Float your 45mL of infused gin on top slowly
6. Garnish with mint



“The iced tea syrup played really well, bringing the sweetness to a perfect level”

# PEACHY DELIGHT

BY MICHAEL AGUDELO

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## Ingredients:

60mL pineapple rum  
15mL peach liqueur  
20mL Origin Tea Tropical Kiss Iced Tea Syrup  
15mL fresh lime juice  
45mL pineapple juice  
2 dashes of aromatic bitters

## Garnish:

Thinly sliced peach wheel  
Sprig of mint

## Method:

1. Shake all ingredients with ice
2. Fine strain into a chilled coupe glass
3. Garnish with peach wheel and mint



# THE THROW-BACK

BY ALEX BROWN

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## Ingredients:

45mL Diplomatico Mantuano Rum  
15mL Origin Tea Lemon Zest Iced Tea Syrup  
10mL Pierre Ferrand Dry Curacao  
15mL Stones Ginger Wine  
20mL fresh lemon juice  
15mL aquafaba  
30mL Dalz Otto Pucino Prosecco

## Garnish:

Crimped fresh ginger square on-top of a of block ice

## Method:

1. Pour (or place) all ingredients (with the exception of the Prosecco) into shaker tins
2. Dry shake without ice to create air bubbles
3. Add ice and shake hard
4. Pour Prosecco into old fashioned glass before double straining the cocktail shaker ingredients into the glass
5. Place large ice block carefully into liquid and put freshly cut ginger on top of it



"...celebrates the history and origin of Ceylon tea by using ingredients inspired by local Ceylon recipes, most notably the Sri Lankan Arrak and ginger beer style drink"



# TROPICAL DUSK SOUR

BY GEMMA BRENT

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## Ingredients:

45mL Husk Distillers Agricole Rum  
15mL Okar  
20mL Origin Tea Tropical Kiss Iced Tea Syrup  
30mL lime  
1 egg white

## Garnish:

Davisson Plum Powder  
Lemon Myrtle leaf

## Method:

1. Dust glass with Davisson Plum Powder
2. Shake rum, Okar, syrup, lime, and egg white over ice in a shaker
3. Strain then dry shake
4. Double strain into a glass
5. Top with a lemon myrtle leaf





# MAI TEA

BY LUCAS BUCTION

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## Ingredients:

30mL Appleton Estate Signature Rum  
30mL Flor de Cana 7 Year Rum  
30mL lime juice  
7.5mL orgeat syrup  
22.5mL Origin Tea Sneaky Peach Iced Tea Syrup  
15mL black tea  
7.5mL Grand Marnier  
2 dashes orange bitters

## Garnish:

Mint  
Peach slice fan  
Flower (optional)

## Method:

1. Add all ingredients to a shaker with a small scoop of crushed ice
2. Whip shake until most of the ice inside the tin has melted
3. Fill a glass about 2/3 full with crushed ice and dump the cocktail in
4. Top up the rest of the glass with more crushed ice
5. Throw a few dashes of Angostura bitters over the ice
6. Garnish with mint and a peach slice fan, flower is optional



"The peach iced tea syrup works well with the orgeat and rum to give it a different aspect of sweetness without pushing it over the edge"

# SUGAR RUM

BY ARIANA PIETERSE

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**Ingredients:**

45mL Plantation Pineapple Rum  
20mL Origin Tea Mango Magic Iced Tea Syrup  
20mL lime juice  
10mL simple syrup

**Garnish:**

Lime triangle

**Method:**

1. Shake together on ice
2. Strain into glass
3. Garnish with lime triangle



# SUMMER MAGIC

BY REANNA GRAY-SMITH

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## Ingredients:

60mL white rum  
15mL coconut water  
5mL coconut syrup  
15mL Origin Tea Mango Magic Iced Tea Syrup  
10mL macerated mango puree  
50mL cold milk  
1 gram citric acid

## Garnish:

Fresh grated coconut

## Method:

1. Add all ingredients together except the milk and mix
2. Slowly add the milk
3. Leave overnight
4. Strain through coffee filter until clear
5. Top with crushed ice
6. Garnish with coconut



"A clarified mango and cream cocktail inspired by the iconic Weis bar made perfect with Magic Mango iced tea syrup"



# LEMJITO TEA

BY JAMES MURPHY-MAY

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**Ingredients:**

60mL Bacardi  
40mL Origin Tea Lemon Zest Iced Tea Syrup  
8 reasonably-sized mint leaves  
Soda water

**Garnish:**

Mint leaves

**Method:**

1. Add ingredients to a shaker and shake
2. Strain into a glass over freshly crushed ice
3. Top with soda water - not too much so as to not dilute the drink
4. Slap mint garnish to open up the mint aroma and serve



# SUMMER IN CEYLON

BY EMMA CRISP

---

**Ingredients:**

20mL vetiver and patchouli infused white rum  
20mL pineapple and coconut liqueur  
10mL Supasawa  
10mL Origin Tea Tropical Kiss Iced Tea Syrup  
60mL water

**Garnish:**

Dehydrated coconut milk

**Method:**

1. Mix ingredients and carbonate
2. Pour over ice
3. Garnish with dehydrated coconut milk shard



# TROPICAL FASHION

BY SANDRA CHENG

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## Ingredients:

60mL mango infused Havana Club Especial  
10mL Origin Tea Mango Magic Iced Tea Syrup  
3 dashes of Angostura Bitters  
Slapped mint

## Mango infused rum:

1 bottle of light or white rum  
1 whole mango, pitted, sliced into strips

## Garnish:

Sprig of fresh mint  
Dehydrated mango peel

## Method:

To make infused rum:

1. Add sliced mangoes into a bottle of rum and let sit for a minimum of 3 days - be sure to keep out of sunlight

To make cocktail:

1. Pour all ingredients into a mixing glass
2. Add ice and stir down to right dilution
3. Serve in a rocks glass with fresh ice
4. Garnish with a sprig of fresh mint and dehydrated mango peel



“The mango tea syrup adds complex mango hints to the drink without being overpoweringly sweet”



# SNEAKY PEACH BUTTERSCOTCH BREW

BY BEN GOODWIN

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**Ingredients:**

15 ml Origin Tea Sneaky Peach Iced Tea Syrup  
45 ml Lindenhof Apple Schnapps  
15 ml De Kuyper Butterscotch Schnapps  
30 ml freshly squeezed lemon juice  
Soda water

**Garnish:**

Peach  
Apple Slices

**Method:**

1. Add all ingredients into a cocktail shaker with ice (except soda water)
2. Shake until shaker is very cold
3. Strain into a tall glass with ice
4. Top with soda water
5. Garnish with peach and apple slices



# APEROL LEMON SPRITZ

BY JAMES MURPHY-MAY

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**Ingredients:**

40mL Origin Tea Lemon Zest Iced Tea Syrup  
30mL Aperol  
90mL dry Cuvee or Prosecco  
Soda water

**Garnish:**

Fresh lemon

**Method:**

1. Fill half of a goblet glass with ice
2. Build ingredients
3. Top with soda water
4. Garnish with fresh lemon



# CEYLON HIGH TEA

BY DULA LORENSUHEWA

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## Ingredients:

10mL Origin Tea Mango Magic Iced Tea Syrup  
15mL freshly squeezed lime juice  
3 basil leaves  
90mL of Champagne

## Garnish:

Semi-dried, edible flower petals

## Method:

1. Add first three ingredients in a shaker and shake for 10 seconds
2. Add 90mL of Champagne
3. Fine strain into your favourite Champagne flute
4. Decorate with flower petals





# BLACK MAGIC

BY HARLEY SOAMES

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## Ingredients:

40mL Mr Black Colombian Single Origin  
20mL Herradura Anejo  
15mL Origin Tea Mango Magic Iced Tea Syrup  
30mL ONYX Cold Brew Coffee

## Garnish:

Coffee beans

## Method:

1. Shake all ingredients with ice
2. Strain into a Nick & Nora glass
3. Garnish with coffee beans



# MANGO DRIP

BY ARIANA PIETERSE

---

**Ingredients:**

45mL Milagro Silver Tequila  
30mL Origin Tea Mango Magic Iced Tea Syrup  
15mL Montenegro  
10mL Cointreau  
20mL lime juice  
Aromatic bitters

**Garnish:**

Candied orange slice

**Method:**

1. Mix all ingredients except bitters
2. Add to glass
3. Top with crushed ice and a dash of the aromatic bitters
4. Garnish with orange slice



”...the mango iced tea syrup was so easy to mix and heightened the bold flavours of the cocktail”

# CHAI HARD

BY CHRISTIAN LEIBENATUS

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**Ingredients:**

60ml Blanco Tequila  
10ml Clarified milk  
Lemon myrtle  
Lemon grass  
Wattleseed  
Cinnamon  
15ml Origin Tea Tropical Kiss Iced Tea Syrup  
1 gram citric acid

**Garnish:**

Dusting of cinnamon  
Lemon myrtle leaf

**Method:**

1. Mix all ingredients together until milk splits
2. Fine strain into a container through a coffee filter
3. Vacuum seal and sous vide lemon grass and lemon myrtle into mix
4. Pour 90mL prebatch into a glass





# VERDITA SEÑORITA

BY DYLAN SMITH

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**Ingredients:**

30mL tequila  
30mL lime juice  
10mL agave syrup  
15mL Verdita  
12.5mL Origin Tea Sneaky Peach Iced Tea Syrup  
Grapefruit soda

**Garnish:**

Jalapeno  
Mint sprig

**Method:**

1. Mix ingredients together
2. Pour over crushed iced in a tall glass
3. Top with grapefruit soda
4. Garnish with jalapeno and mint sprig



”A tasteful riff on the classic Paloma, using peach iced tea syrup and verdita...”

# THE CARIBBEAN QUEEN

BY NIKITA VOVOS

---

**Ingredients:**

30mL vodka  
15mL Origin Tea Lemon Zest Iced Tea Syrup  
30mL Monin Grapefruit Syrup  
30mL fresh coconut water

**Garnish:**

Burnt orange twist

**Method:**

1. In a glass build all ingredients over ice
2. Slightly scorch an orange twist with a lighter and garnish drink



# MANGO MAGIC MAR-TEA-NI

BY REANNA GRAY-SMITH

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**Ingredients:**

45mL Origin Tea Green Sencha infused vodka  
20mL aloe vera juice  
15mL Origin Tea Mango Magic Iced Tea Syrup  
30mL lime juice

**Garnish:**

Favourite botanical leaf

**Method:**

1. Add ingredients to a shaker and shake with ice
2. Double strain into a martini glass
3. Garnish with a leaf





# PETER PAN'S PASSION PUNCH

BY SANDRA CHENG

---

## Ingredients:

30mL vodka  
15mL Cointreau  
30mL passionfruit puree  
30mL lemon juice  
Dash of grenadine for colour

## Mango tea infused soda:

30mL Origin Tea Mango Magic Iced Tea Syrup  
Pulp of 2 passionfruits  
5 dehydrated orange slices  
400mL soda water

## Garnish:

Orange peel braid or dehydrated orange slice

## Method:

To make infused soda:

1. Mix iced tea syrup in a carafe with the passionfruit pulp and orange slices
2. Add soda water
3. Leave for 20 minutes

To make cocktail:

1. Pour vodka, Cointreau, lemon juice, and passionfruit puree into a cocktail shaker and shake
2. Strain into a tulip glass with ice
3. Top up with mango tea infused soda
4. Add a dash of grenadine for colour
5. Garnish with an orange peel braid or just a dehydrated orange slice

Each carafe makes two serves,



# WEIS MACDAMIA MANGO

BY SANDRA CHENG

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## Ingredients:

30mL vodka  
15mL Brookies Macadamia & Wattleseed Liqueur  
15mL Naked Amaretto liqueur  
30mL Origin Tea Mango Magic Iced Tea Syrup  
30mL whey  
30mL lemon juice  
30mL aquafaba

## Garnish:

Dehydrated mango slices  
Crushed macadamia nuts

## Method:

1. Pour all ingredients into a cocktail shaker and dry shake
2. Add ice and shake again
3. Double strain into rock glass
4. Top with ice
5. Garnish with dehydrated mango slices and crushed macadamia nuts



“Whey gives that smooth creamy mouthfeel, while the nutty liqueurs add depth to the pleasant mango sweetness”



# PEACH COBBLER OLD-FASHIONED

BY MATTHEW WENT

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## Ingredients:

12.5mL Origin Tea Sneaky Peach Iced Tea Syrup  
30mL Gospel Straight Rye  
30mL St Agnes XO Brandy 15 Year Old  
2 drops Mister Bitters Fig & Cinnamon  
1 drop Mister Bitters Honeyed Apricot & Smoked Hickory

## Garnish:

Dehydrated peach slice

## Method:

1. Stir all ingredients for 15 seconds
2. Serve over a large block of ice
3. Garnish with dehydrated peach slice



"Inspired by a New York  
Old Fashioned, this  
cocktail is all about the  
peach tea flavour..."



# SNEAKY TEA

BY GIORGIA ZANZANI

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## Ingredients:

15ml lime juice  
1 bar spoon of raw sugar  
15 ml homemade peach puree  
15ml Origin Tea Sneaky Peach Iced Tea Syrup  
10 mint leaves  
30ml Canadian Club  
30ml Southern Comfort

## Garnish:

Mint sprig  
Home-made Origin Tea Sneaky Peach Iced  
Tea Syrup Caviar  
Spray of peppermint oil essence

## Method for drink:

1. In a rock glass build all ingredients
2. Fill with crushed iced and stir

## Methods for garnish

### Peach puree:

1. In blender, add 1 can of peaches in syrup, 60mL sugar syrup and 30mL peach liqueur

### Sneaky Peach Iced Tea Syrup Caviar:

1. Dissolve sodium alginate in the Sneaky Peach syrup
2. Wait 15 minutes
3. In another container prepare a calcium lactate bath
4. Add the syrup to a syringe and squeeze drops into the bath
5. Strain and place on top of crushed ice

### Peppermint oil essence:

1. Dissolve 2 drops of peppermint oil in a 50mL spray bottle filled with water and 2mL of Sneaky Peach Iced Tea Syrup



# TO THE 5 BOROUGHES

BY LUCAS BUCTION

---

## Ingredients:

60mL rye whiskey  
15mL sweet vermouth  
15mL dry vermouth  
7.5mL Maraschino Liqueur  
22.5mL Campari or similar bitter aperitif  
2 dashes orange bitters  
15mL Origin Tea Sneaky Peach Iced Tea Syrup

## Garnish:

Lemon peel

## Method:

1. Add everything to a mixing glass with ice
2. Stir the cocktail for about 20-30 seconds until chilled and properly diluted
3. Check the cocktail at regular intervals while stirring to make sure it is well stirred but not over stirred - do this by getting a bit of the drink on the bar spoon and letting a few drops land on the back of your hand then taste
4. Once stirred, strain the cocktail into a coupe glass
5. Express a lemon peel over the drink
6. Garnish with lemon peel



"A smooth, silky textured drink that's well balanced between the booze and the subtle sweetness coming from the peach iced tea syrup and sweet vermouth"

# ZOLACOASTER

BY ORION LEPPAN TAYLOR

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## Ingredients:

45mL Gorgonzola Wash Blended Scotch\*  
15mL Peated Islay Scotch  
20mL Origin Tea Sneaky Peach Iced Tea Syrup  
20mL lemon juice  
2 dashes grapefruit bitters  
1 dash Wonderfoam (or 15mL egg whites / aquafaba)

## Garnish:

Aromatic bitters dashes

## Method:

To make Gorgonzola Wash:

350mL blended scotch

60g Gorgonzola

1. Spread Gorgonzola thin on a baking sheet then cover with scotch
2. Cover and refrigerate overnight
3. Strain through coffee filter, bottle, and refrigerate

To make cocktail:

1. Add ingredients together, reverse dry shake
2. Strain into a coupe
3. Garnish with aromatic bitters dashes

