



## Who's Driving?



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Robert Schinkel

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Shaken not Stirred, A Handbook on Tea Mixology
- Activities Name  
Tea Mixology Bar Experience

## Used Teas



Meda Watte

## Ingredients

### WHO'S DRIVING?

- 90 ml Dilmah Meda Watte tea (fresh brewed)
- 90 ml Damrak gin
- 3 dashes orange bitters
- 3 dashes orange flower water
- 6 thin slices of apple

- 6 blue grapes
- 6 fresh cloves
- 1 lime wedge
- 10 ml lavender syrup

## Methods and Directions

### WHO'S DRIVING?

- Chill 2 Martini glasses. Brew the Meda Watte tea.
- Add the gin, the bitters and the orange water to an ice-filled mixing glass (no.1). Let it rest for two minutes.
- In the meanwhile muddle the apple slices, the grapes, the fresh cloves and lavender syrup in another mixing glass (no.2).
- Squeeze the lime wedge and drop it in the mixing glass. Add the fresh brewed Meda Watte and stir.
- Strain into the chilled martini glass and garnish with a flamed orange zest.
- Take the infused leaves from the fresh brewed tea and put them in a fine-strainer.
- Strain the content of mixing glass no.1 through the infused tea leaves in the fine-strainer into the chilled martini glass.
- Serve both drinks at the same time and ask: "Who's driving"?