

# Gol D. Roger





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- Sub Category Name Drink Cocktails
- Recipe Source Name
   Mixology Playoff Bali, 2023
- Activities Name
  Tea Mixology Bar Experience

# **Ingredients**

Gol D. Roger GOL D. ROGER (COCKTAIL)

- 50ml Chivas Regal 12 Banana
- 20ml Homemade Earl Gray Tea Bitter
- 25ml Italian Bitter Blanco
- 2 drops Abshite Tea and Citrus
- 10g Banana Biscuit with Gold Chocolate Powder

#### **OUR HOMEMADE**

- 500ml Chivas Regal 12
- 150ml Banana Peel

### HOMEMADE BITTER TEA

• 3 Dark Earl Gray Vanilla Dilmah



• 300ml Giffard Bitter

### **ABSHITE TEA AND CITRUS**

- 300ml Gin 45% Alcohol
- 5 packs Earl Gray Tea Vanilla
- 3g Dry Orange Peel

### **BANANA BISCUIT**

- 150 g Banana
- 80g Flour
- 50ml Water
- 2 pinch Salt
- 50g Sugar
- 2 pcs Egg Yolk

# **Methods and Directions**

## Gol D. Roger OUR HOMEMADE

• Infused 6 days on jar

### HOMEMADE BITTER TEA

• Sous vide 2 hours at 80°C and infused 1 day

### **ABSHITE TEA AND CITRUS**

• Infused 6 days and sous vide 3 hours at 75°C

### **BANANA BISCUIT**

• Mix all ingredients bland as well pure on print biscuit and baked on 30 minute



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