



## MERRY CHERRY



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Philip Khoury



Sean D'Almada-Remedios

- Sub Category Name  
Drink  
Hot Tea
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Used Teas



t-Series Italian  
Almond Tea

### Ingredients

MERRY CHERRY



- 60 ml Italian Almond Tea
- 5 ml Orgeat
- 5 ml Maraschino cherry juice
- Topped with lemon foam

### **Lemon Foam**

- 100ml fresh lime juice
- 50ml fresh lemon juice
- 50ml water
- 1g soy lecithin

## **Methods and Directions**

### **MERRY CHERRY**

- Combine the freshly prepared tea with the Orgeat and cherry juice in a mixing glass and stir for 20 seconds.
- Add the lemon juice, sugar syrup and egg white to a cocktail shaker and shake vigorously to create the foam.
- Pour the tea mixture into the glass and add two bar spoons full of the foam.

### **Lemon Foam**

- Blend ingredients together and charge with an ISI cream charger.

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