

SOUCHONG SOUR



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Narubet ChaoPanich



Warud Wacharapunyanon

Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanon & Narubet ChaoPanich.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
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Used Teas



t-Series The First
Ceylon Souchong

Ingredients

SOUCHONG SOUR



- 1oz Laproaig single-malt whiskey
- 3 tbs Dilmah The First Ceylon Souchong Tea
- 1oz fresh lime juice
- 1oz simple syrup
- Dash of Angostura bitters

Methods and Directions

SOUCHONG SOUR

- Add 3 tablespoons of Souchong tea into 1 ounce of whisky and cold brew for 20 minutes. Strain out the tea.
- Put the infused whiskey, fresh lime juice and syrup into a shaker.
- Fill with ice and shake until cold.
- Strain and pour into a studio rock glass filled with ice.
- Add a dash or 2 of Angostura bitters.
- Garnish with cherry and half orange moon. Serve with stirrer, cold on ice.

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