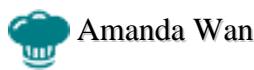


THE MERCHANTS



0 made it | 0 reviews



Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.



- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With French Vanilla

Ingredients

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- 60ml Mount Gay Extra Old Gold Rum
- 60ml Licor 43 spiced vanilla liqueur
- 60ml longan honey syrup
- 270ml Dilmah Rose with French Vanilla Tea

Honey Syrup

- 100ml longan honey
- 100ml hot water

Rose Butter Lollipops

- 100g unsalted butter
- 3ml rose essence
- 1 drop red food dye

Methods and Directions

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- Brew Rose with French Vanilla Tea at normal strength to a measure of 2g loose tea leaves to 220ml boiling spring water for 3 minutes and strain into a samovar.
- Dissolve honey in hot water.
- Add all other ingredients into the samovar and heat cocktail for 30 seconds to 1 minute (depending on temperature of surrounding environment).
- Dispense from samovar tap and serve with Rose Butter Lollipops.