

APPLE GALANGAL MARTINI



0 made it | 0 reviews

 Olivier Foucke

 Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name

Combo
Cocktails

- Recipe Source Name

Real High Tea 2014/15 Volume 1



Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

APPLE GALANGAL MARTINI

- 90ml Portuguese vodka

- 120ml freshly squeezed green apple juice
- 30ml freshly squeezed lemon juice
- 30ml sugar syrup
- Cinnamon lychee liqueur caviar
- Cinnamon air

Cinnamon Lychee Liqueur Caviar

- 240g of algin premixed with 480g of brewed Dilmah Ceylon Cinnamon Spice Tea
- 50ml lychee liqueur
- 50ml sugar syrup

Cinnamon Air

- 500ml boiling spring water
- 10g Dilmah Ceylon Cinnamon Spice Tea
- 10 small cinnamon sticks
- 5g lecithin

Methods and Directions

APPLE GALANGAL MARTINI

- Add all ingredients into the shaker.
- Shake and fine strain.
- Add cinnamon lychee liqueur caviar.
- Top up with cinnamon air.

Cinnamon Lychee Liqueur Caviar

- Mix everything and drop the liquid into a calcium bath drop by drop.
- Remove with a slotted spoon and rinse in water.

Cinnamon Air

- Blend all ingredients.
- Turn on the air pump and retrieve the foam.