
PO·TEA·NI

BY DARREN GERAGHTY [CANDLELIGHT BAR]

GLASS Glass cup and saucer

45 ml GLENDALOUGH Poitín

5 ml Gabriel Boudier Creme De Mures

10 ml honey

15 ml almond milk

50 ml hot water

1 black tea tea bag

2 grinds of black pepper

GARNISH Lemon spiral, biscuit & spoon

Steep the tea bag in the hot water for a minute before chucking it out and allowing to cool (to speed things up, place vessel inside a larger vessel filled with crushed ice). In a mixing glass, add honey, black pepper, creme de mure, black tea and poitín, then stir. Add ice, continue to stir and fine strain into your glass tea cup, add almond milk and serve. If you don't have a glass tea cup, a vintage cup & saucer would do nicely.



CONVERSION
OZ - ML

oz	ml
¼ oz	7.5ml
½ oz	15ml
¾ oz	22.5ml
1 oz	30ml
1 ¼ oz	37.5ml
1 ½ oz	45ml
1 ¾ oz	52.5ml
2 oz	60ml

CONVERSION
ML - OZ

ml	oz
5ml	Barspoon
10ml	⅓ oz
15ml	½ oz
20ml	⅔ oz
25ml	¾ oz
30ml	1 oz
35ml	1 oz + Barspoon
40ml	1 ⅓ oz
45ml	1 ½ oz
50ml	1 ⅔ oz
