
A BIRD IN THE HAND

BY GARETH LAMBE [VINTAGE COCKTAIL CLUB]

This cocktail was the winner of the Dublin Whiskey Festival 2015 so it is most definitely worth two in the bush.

GLASS Coupe

50ml GLENDALOUGH DOUBLE BARREL

30ml Fresh Hibiscus Blossom Tea

20ml Fresh Lemon Juice

15ml VCC 3 Sugar Syrup*

15ml Kümmel

1 Whole Egg

1 bar spoon Homemade GLENDALOUGH DOUBLE
BARREL, Hibiscus & Orange Marmalade

GARNISH Cinnamon Stick and Orange Zest

Flipped with a milk steamer & served warm with a
roasted pecan nut rim.

*(1 part caster sugar, ½ part demerara sugar, ½ part muscovado sugar)

