

SMOKY-SPICY SOUCHONG COCKTAIL



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Kamonwan Juntarasate



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A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The First
Ceylon Souchong



Ingredients

SMOKY-SPICY SOUCHONG COCKTAIL

- 1oz vintage Port wine
- 1oz Fireball cinnamon whisky
- Dilmah The First Ceylon Souchong Tea, brewed for 3 minutes
- Cinnamon
- Star anise

Methods and Directions

SMOKY-SPICY SOUCHONG COCKTAIL

- Make globe of ice with the tea.
- Burn spices over fire until they start smoking, then cover with a glass.
- Mix Port wine and whiskey together and serve with the globe of tea-ice in a glass.

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