



Ever After

Rosemary, named 'dew of the sea' by Pliny the Elder, symbolized love, loyalty, friendship and remembrance. Its forest-like scent seduces even the mythical elves, and forms the heart of this elixir. Orange blossom honey and matcha (Japanese green tea powder) are woven into this understated tapestry, while the classic peach bitters and smoothest vodka complete the encounter. Fall in love with "Ever After."

1 serving

Ingredients

3 ounces of rosemary green tea mix (see recipe below)
1/2 ounce of orange blossom honey
1 ounce of premium vodka (recommended: wheat-based vodka)
5 dashes of peach bitters
Tray of spring water ice cubes

For the rosemary green tea mix:

1/4 teaspoon of matcha (Japanese green tea powder)
1 cup of spring water
1 sprig of organic fresh rosemary

For the spring water ice cubes:

At least 17 ounces (a small bottle) of spring water for a tray of large ice cubes

Total: about 5 ounces per serving (guide for glassware)

Equipment

Kettle
Clear film for food wrap
Teacup
Fine sieve
Teaspoon
3-piece Cobbler shaker
Glass bottle (at least 7 ounces in capacity)
Cocktail glass (6 ounces), for service

Preparation

Chill the glassware and vodka until ready for use, preferably storing the vodka in the freezer. Wrap the spring water ice cubes with a clear film before placing in the freezer (this minimizes absorption of other aromas from the fridge).

Prepare rosemary green tea mix:

Select a long (about 4 inches) sprig of rosemary, ensuring that it is in good condition and free from blemishes. Wash rosemary thoroughly, and gently crush it with your hands before placing it into the bottom of the teacup. Sift the required amount of matcha (using a teaspoon to push the powder through) into the teacup to remove any lumps.

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Boil the spring water and put aside the required amount in a measuring cup. While still quite hot, though not boiling, pour into the teacup. Stir well using the teaspoon (bamboo whisks specially designed for this purpose are available - they are mainly used in the Japanese tea ceremony), and infuse rosemary in the teacup for 7-9 minutes. Discard the herb, and leave the rosemary green tea mix aside to cool. Refrigerate until ready for use.

Prepare the cocktail:

Measure the required amount of the various ingredients into the Cobbler shaker.

Top up the Cobbler shaker (about 3/4 full) with the spring water ice cubes. Attach the top half with the built-in strainer, followed by the cap/lid (sequence prevents too much trapped air inside). Shake & chill cocktail shaker with firm, concise and vigorous strokes until your hands can't take the cold.

Strain into the glassware, straight up.

[Flavor Impressionist's notes: 1 ounce is equivalent to 30 milliliter (ml), 1/2 ounce is equivalent to 15 milliliter (ml), 3 ounces is equivalent to 90 milliliter (ml), 1/4 teaspoon is equivalent to 1.25 milliliter (ml), 1 dash is equivalent to 1.875 milliliter (ml) or 1/8 teaspoon, 5 dashes is equivalent to 9.375 milliliter (ml) or 5/8 teaspoon.]

Serve immediately.

Variation

Try it as a mocktail simply by removing the vodka element in the recipe design.

One might also use Japanese green tea in sachets if the matcha is unavailable, though the former is recommended.

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August 2007