



### **Magic Carousel**

*The light mist green of pistachio Persian fairy floss crowns this elixir of genever gin, saffron, ginger, pistachio ice cream and Ran Watta Ceylon tea. With exquisite delicacy, and perhaps even a certain brutality with its history of royal patrons, pistachio feels like childhood love. Savor the complexity and subtlety of this cocktail, like a deep misty magical forest. Never grow old, and remember the child in us all with the "Magic Carousel."*

*1 serving*

### **Ingredients**

1 1/2 ounce of genever gin (*jonge*/young style)  
3 ounces of saffron & ginger-infused single-region Ran Watta Ceylon tea  
1 ounce of vanilla-infused cane syrup (see recipe below)  
3 ounces of pistachio ice cream

#### *For the saffron & ginger tea:*

1 cup of pure/distilled water  
1 tea bag (Ceylon tea)  
2 inch of fresh young ginger  
1 smidgen of freshly ground saffron

#### *For the vanilla cane syrup:*

1 cup cane sugar  
1 cup water  
1 vanilla pod

Total: about 8 1/2 ounces per serving (guide for glassware)

Small bunch of pistachio-flavored Persian fairy floss/pashmak for garnish

### **Equipment**

Utility knife and cutting board  
Pot (around 1 quart capacity) with cover  
Grater  
Teacup and lid  
Fine-sieve strainer  
2-piece Boston shaker  
Hawthorn strainer  
Bar spoon  
Poco grande glass (12-16 ounces), for service

### **Preparation**

Chill the glassware in the refrigerator.

#### *For the ginger-infused single-region Ceylon tea:*

Boil the pure water. Cut about 1/3 inch of the ginger, remove the skin and wash thoroughly. Lightly grill the saffron to remove the moisture before pounding it into powder. Grate and place the ginger into the teacup together with the saffron and tea bag. Once the water starts boiling, fill the teacup and cover with lid. Remove the bag after 5 minutes (half the infusion time if the tea is to be drunk on its own), and replace lid. Leave aside for at least 45-60 minutes with the ginger still in the teacup, and refrigerate until ready for use.

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*Prepare the vanilla syrup:*

Make a simple syrup by combining the cane sugar, vanilla pod and water in a small saucepan, and bring to a boil. Remove from the heat and allow to cool. Chill in the refrigerator. This syrup will keep for two weeks in a sealed airtight container.

*Prepare the cocktail:*

Add the ginger tea, syrup and gin into the glass half of the Boston shaker and fill the metal half at least 2/3 full with ice. Empty the contents of the glass half into the metal half, and stir for at least 30 seconds.

Strain into the ice-filled glassware, top up with the ice cream and Persian fairy floss.

*[Flavor Impressionist's notes: 1 ounce is equivalent to 30 milliliter (ml), 1/2 ounce is equivalent to 15 milliliter (ml), 2 inches is equivalent to 5 centimeter (cm). A smidgen holds 1/32 teaspoon, or 1/2 pinch. 2 smidgens = 1 pinch; 2 pinches = 1 dash; 8 dashes = 1 teaspoon.]*

*If pistachio ice cream made from Sicilian pistachio is used, the color will be a rich green. This offers a richer flavor, though it is less easily available.*

*Persian fairy floss, also known as pashmak (or pismaniye in Turkey, its country of origin) is made of sugar, flour and sesame oil. It is lighter in texture and more delicate in flavor than cotton candy floss. Add at the very last minute before serving as humidity/air contact spoils its silken texture, as does moisture from the ice cream.]*

*If available, it is preferable to use organic produce for the ginger.*

*Consider pre-made products for the ginger Ceylon tea and the vanilla cane sugar.*

*Genever gin is the original style of gin from Holland. It is significantly softer than the currently predominant London Dry style in the market. The young version is used in this recipe design.]*

Serve immediately.

**Variation**

Reduce the sugar syrup by 1 teaspoon for a stronger tasting libation.

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