

MON·AMI·GABI®

Bistro Classique

HIGH TEA SPRITZ

Yield: 1 Cocktail

INGREDIENTS FOR HIGH TEA SPRITZ

1 ½ oz Ketel One Grapefruit Rose Vodka

½ oz Grapefruit Tea Syrup, recipe below

2 oz Charles de Fère Cuvée, Jean-Louis Champagne

1 oz Soda

INGREDIENTS FOR GRAPEFRUIT TEA SYRUP

1 Tbsp. of grapefruit tea*, previously steeped

1 cup of water

1 cup of sugar

**The team at Mon Ami Gabi uses Rare Tea Cellar's Grapefruit Grove Elixir*

METHOD FOR GRAPEFRUIT TEA SYRUP

1. Create a simple syrup by combining water and sugar in a medium saucepan over medium heat. Bring to a boil, stirring until sugar is dissolved and then remove from heat. Allow to cool.
2. Mix grapefruit tea into the simple syrup.
3. Pour into an airtight container and store until ready to use.

METHOD FOR HIGH TEA SPRITZ

Fill a glass with ice and add all ingredients, stir and serve.

