

HONEYCRISP NOMBIE

Non-Alcoholic Cocktail

Serving size: 1

INGREDIENTS FOR HONEYCRISP NOMBIE

3 oz. Honeycrisp Apple Juice

2 oz. Verjus Blanc

½ oz. 1:1 Cinnamon Syrup, recipe below*

1 oz. Lucano Amaro Zero

1 ¾ oz. Club Soda

Pineapple Fronds for garnish

Lime Wheel for garnish

Edible Orchid for garnish



INGREDIENTS FOR CINNAMON SYRUP

1 cup sugar

1 cup water

25 grams Chinese cinnamon bark

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METHOD FOR CINNAMON SYRUP

1. Add water and cinnamon to a saucepan and bring the mixture to a boil. Once boiling, introduce sugar and stir thoroughly to ensure proper incorporation. Reduce the heat to a gentle simmer.
2. Simmer for 15 minutes.
3. Remove from heat and let it cool to room temperature.
4. Rest the mixture in the refrigerator for 24 hours, then strain out and discard the cinnamon.
5. Label and store syrup in the fridge for up to 2 weeks.

METHOD FOR HONEYCRISP NOMBIE

1. Combine all ingredients together in a mixing tin with 6-8 oz. of crushed ice.
2. Flash-blend for 5 seconds and pour the drink unstrained into your favorite mug or glass. (If you don't have a spindle mixer you can just give the cocktail a quick shake with whatever ice you have in your freezer)
3. Garnish with two pineapple fronds, lime wheel, and edible orchid.

