

MONK'S MILK SERVED IN A BROKEN JAR

DAMIAN REUSCH of DANIEL PATTERSON GROUP - SAN FRANCISCO



INGREDIENTS

- 1 Bottle Breckenridge Bourbon
- 1 Bottle Green Chartreuse
- 12.5 oz Housemade Falernum*
- 3.25 oz Housemade Allspice Dram**
- 76 oz Pineapple Milk Punch***

Serve in an 8 oz Mason Jar garnished with a Cinnamon/Isomalt 'Glass' lid****

FALERNUM

- White Rum
- Cinnamon
- Lime zest
- Allspice
- Clove
- Ginger
- Almond Essence

(continued on next card)

MONK'S MILK (CONT.)



ALLSPICE DRAM

Gold Rum
Allspice
Brown Sugar
Lemon
Water

PINEAPPLE MILK PUNCH

Whole Milk
Fresh Pineapple
Fresh Lime
Boil Milk - add 1 part milk to equal parts strained fresh Pineapple and Lime Juice. Allow to cool and curdle. Strain and clarify over 72 hours. Add 1 part clarified strained pure whey to finished product
Isomalt 'glass' lid
Isomalt
Cinnamon

8 OZ MASON JAR LID (OUTER RING)

Place ring top down on a silpat. Layer a full even layer of Isomalt in the ring to desired thickness. Sprinkle Cinnamon delicately. Bake at 350 F for 8 minutes. Allow to cool for 12 minutes. Gently peel silpat away from isomalt lid. Flip lid and place on same silpat top up. Allow to cool an additional 15-20 minutes.