

GO BRECK OR GO HOME

EDWIN CRUZ OF WINSOME - LOS ANGELES



INGREDIENTS

1 Bottle Breckenridge Bourbon
Oleo Saccharum*
Spiced Prickly Pear Puree*
4oz Orange Juice
8oz Lemon Juice
.5oz Angostura Bitters
.25oz Angostura Orange Bitters
6oz Kina L'Aero D'Or
1 Bottle Vettori NV Brut Prosecco

GARNISH

“First Spring” - A miniature edible forest floor scene:
Edible spiced earth (black sesame, ground wild puffed black rice, caraway, cinnamon, turbinado sugar, salt, black pepper. Assorted candied Shimeji Mushrooms. Coconut Tuile Base. Assorted complimenting aromatic herbs (rosemary, thyme, etc...)

Methodology on following page...

GO BRECK OR GO HOME CONTINUED

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*Oleo Saccharum

2 Whole Meyer Lemons
3 Whole Oranges
1oz Caraway Seeds
3cups Granulated Sugar
3cups Water

Peel lemon and orange. Combine and muddle with sugar. Add caraway allow the oils to extract for 24hrs, dissolve with water at 240 for 10mins.

*Spiced Prickly Pear

24oz Perfect Puree Prickly Pear
3tsp Garam Masala
1 Whole Charred Red Beet; Diced
2 Pinches Maldon Salt

Over low heat combine ingredients, allow to simmer until the beet softens slightly. Add salt, cool, and chinois strain.

Procedure

In a large punch bowl, combine yield from Oleo and Pear Puree. Stir until ingredients are completely homogenized. Add the citrus, Angostura, Kina, and Breckenridge Bourbon. Stir well. Add 2 large 5" ince cubes and allow 5-10 minutes for dilution. Right before serving add bottle of prosecco and stir gently. Serve.