

# MURAKAMI TEA 1 OF 3

DUSTIN NGUYEN OF MARTINA - MINNEAPOLIS



***"ONE OF SOUR, TWO OF SWEET, THREE OF STRONG, FOUR OF WEAK"***

## **INGREDIENTS**

- 1 Part 3Leche Clarified Citrus
- 2 parts Makrut Liqueur
- 3 Parts Milk Washed Tea Infused Breckenridge
- 4 Parts Carbonated Water

## **METHODOLOGY**

### **1 PART, CLARIFIED CITRUS**

- |                        |                  |
|------------------------|------------------|
| 125mL Lime Juice       | 2mL Pectinex SPL |
| 375mL Grapefruit Juice | 4mL Kieselsol    |
| 500mL Pineapple Juice  | 2mL Chitosan     |
| 2g Salt                |                  |

Juice citrus and salt. Add 2mL of Pectinex SPL & Kieselsol. Wait 15 minutes. Add 2mL Chitosan. Wait 15 minutes. Add remaining 2mL of Kieselsol.

\*If your rich and have a centrifuge, centrifuge

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# MURAKAMI TEA 2 OF 3

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away. For the rest of us, use Jesus' centrifuge, gravity. Let settle over night.

## **2 PART, MAKRUT LIQUEUR**

500g Makrut Lime Leaf  
500g Granulated Sugar  
25g Lemongrass  
1000mL NGS

Combine all ingredients in a large vessel. Shake daily for a week. Granulated sugar should be completely dissolved, if not, wait another day or two. Strain contents, cheesecloth, bottle, and rack for twenty one days.

## **3 PART, MILK WASHED BRECKENRIDGE**

40g Marukami Tea Blend\*  
750mL Breckenridge Bourbon  
250mL Makrut Liqueur  
250mL Whole Milk Organic Lemons (cut into wheels with pith and skin on)

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# MURAKAMI TEA 3 OF 3

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1 Vanilla Bean

Infuse tea with liqueur and bourbon for 20 minutes, strain. Place milk and vanilla bean in glass container. Slowly pour mixture into milk. Add sliced lemon, let rest overnight. Strain through chinois until clarified.

## **\*MURAKAMI TEA BLEND**

40g Hibiscus  
40g Agrimony  
40g Yerba Mate  
20g Spearmint  
10g Poppy Seed  
5g Tumeric  
5g Galangal