

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

continued on following page...

MURAKAMI TEA 2 OF 3

DUSTIN NGUYEN OF MARTINA - MINNEAPOLIS



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)

continued on following page...

MURAKAMI TEA 3 OF 3

DUSTIN NGUYEN OF MARTINA - MINNEAPOLIS



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