

FIVE FINGER DEATH PUNCH 1 OF 2

PATRICK DENNY OF PAJARITO - MINNEAPOLIS



INGREDIENTS

1.5 G Goats Milk	40g Cinnamon
1 G Lemon Juice	8g Black Pepper
1 G Pineapple Juice	40 Cloves
12 Black Tea Bags	8g Blood Orange Peel
500g Piloncillo Sugar	8g Avocado Leave
4qt Corn Flakes	1.5 G Water

METHODOLOGY

PILONCILLO SIMPLY SYRUP

Take 8 cups of water, cinnamon, blood orange peel, black pepper, cloves and avocado leave - steep at 180° for 30minutes, add piloncillo sugar and stir until dissolved. Strain through fine chinois and chill rapidly in ice bath.

BLACK TEA

Steep tea bags in 1 gallon of water for 7 minutes -

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FIVE FINGER DEATH PUNCH 2 OF 2

PATRICK DENNY OF HANDSOME HOG - MINNEAPOLIS



strain and set aside

SWEET CORN GOAT MILK

Toast corn flakes in 250° for one hour. Cool, buzz in food processor until they are crumbs. Add to goat milk and place in cooler for 24hours, after 24 strains through fine chinois and set aside.

FIVE FINGER DEATH PUNCH BATCH

Add pineapple juice, lemon juice, black tea, piloncillo syrup together and whisk, then add corn goats milk mixture. Stir gently and set aside in cooler for 3 days.

After 3 days decant punch off top and run through cheese cloth to remove any particles.

Chill until service.

SERVICE RECIPE

1oz Breckenride Bourbon

3.25oz Five Finger Death Punch

Serve over ice with garnish