



GINZA CHINO

INGREDIENTS

50ml Nikka Red
50ml White Rabbit Foam ** recipe below
25ml Espresso
0.5 ml Matcha Tea Powder
5ml Cherry Blossom Tea
EXTRA:
Dry Ice

METHOD

Combine the whisky, espresso and Tea into a shaker filled with ice. Shake and fine strain into a marked ceramic cup. Top with the White Rabbit Foam. Dust gently with Matcha Tea. Serve with a white rabbit Sweet.

For real theatre : Take a Japanese ceramic pot, add dry ice and pour over Cherry Blossom team. The cherry blossom will fill the room and heighten the experience

INGREDIENTS WHITE RABBIT FOAM

Makes 500ml

1 kg packet White Rabbit Sweets
(unwrapped but with rice paper)
500ml Water
1 x Nitrous Dioxide Cream Cartridge

METHOD

In a medium pot on a medium heat, place water and white rabbit sweets and allow to come to temperature stirring gently.

Once all the sweets have dissolved, remove from heat and allow to cool.

Pour the contents into a cream whipper, seal and charge with a nitrous dioxide cartridge. Shake and refrigerate until needed.

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