



BLUE DIAMOND

Red Diamond Merlot, Torres
Orange Liqueur

Ingredients:

1.5 oz Gin
.5 oz Torres Orange Liqueur
.5 Blueberry shrub
.5 oz Lemon juice
1 oz Red Diamond Merlot
Egg white
Candied orange liqueur blueberries

Instructions:

Assemble gin, orange liqueur, blueberry shrub, lemon juice, and egg white in shaker tin. Dry shake with no ice to create a foam cap from the egg white. After properly emulsified, add ice to shaker tin, shake and strain into a cocktail glass. Float 1 oz of Red Diamond Merlot. Garnish with bruleed orange liqueur soaked blueberries.

Instructions of Blueberry Shrub: 1 cup sugar, 1 cup blueberries, 1 cup of vinegar of choice (e.g. red wine vinegar). Pour sugar on blueberries and let rest for 24 hours. Mix in vinegar and stir until sugar is dissolved. Strain blueberries out.

Blueberry Garnish: Drench Blueberries in Orange Liqueur and top with sugar. Use a culinary torch to caramelize the blueberries.