

NOTE BY NOTE COCKTAIL: FLYING IN BAMBOO

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IDEA GENERATION

Trimeresurus wine is a Chinese traditional wine. The name means “green bamboo leaves”. The color of the wine is golden and transparent, It is aromatic and mellow. Initially it is sweet and a little bitter, gentle, non-irritating. Then it also has a lasting aftertaste.

Cocktail is generated from western countries, however, it is also interesting to combine the eastern and western culture in cocktail. Trimeresurus wine is relatively light and gentle compared to other Chinese wine, which could be an ideal base for the cocktail, Then why not to try to use Chinese wine as a part of cocktail?



INGREDIENTS

Alcohol: Trimeresurus wine

Jelly bamboo leaf:

- Gelatin
- Colorant: green
- Flavorant: Bamboo flavor

Foam: egg white+sugar

Ice cube

RECEIPE

Down:

- Whip the egg white with sugar, put the foam at the bottom of the cup.

Middle:

- Put the gelatin in the hot water, add colorant and flavorant, cool it down.
- Take one tea spoon of gel, spread on the surface with a thin layer, and use a leaf mold to cut into a leaf.
- Pour 15 mL trimeresurus wine, and float a jelly leaf inside.

Up:

- Put the jelly leaf in the ice cube mold, fill the water and chill it in the fridge.
- Put a piece of lemon and ice cubes with the a jelly leaf in each cube at the top of the glass.

MOCK UP

