



TENGU SAKE 天狗

## OOLONG MARTINEZ

This is a lovely twist on a Martinez that makes the most of Wa's power and complexity. The tea adds a woody bitterness to the sweet vermouth and perfectly complements the sweet citrus notes of the gin. Try it with Lapsang Souchong for a touch of smoke.

### Ingredients

40ml Wa Gin

20ml strong Oolong tea

15ml Cocchi Torino Vermouth

(For the Oolong tea: steep 10 grams of tea in 200ml of boiling water for five minutes then fine strain)



### Method

Add all the ingredients to a Boston tin filled with ice and stir until icy cold. Pour into a coupe glass and garnish with a strip of orange zest.

Check out the video for this cocktail as well as our other spirits & cocktails at <http://www.tengusake.com/spirits>

**Tengu Sake**

[www.tengusake.com](http://www.tengusake.com)

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