

Jalapeno Later



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SERVES 1

INGREDIENTS:

25ml Rare Tea Co. Malawi Moto infused Bruxo x Mezcal	Garnish:
15ml Cointreau	1 sprig thyme
½ fresh jalapeno, sliced (can also use a green chilli)	2 jalapeno slices
30ml lime juice	
15ml agave syrup or sugar syrup	
3 sprig of thyme	

METHOD:

1. Prepare your Rare Tea Co. Malawi Moto Tea infused Mezcal - 2g Rare Tea Co. Malawi Mountain Moto Smoked Black Tea to Mezcal & infuse for two hours and strain
2. Chill a tumbler with ice
3. Add all your ingredients to your shaker with ice
4. Shake well to make sure you release all the jalapeno flavour
5. Add some ice to your tumbler & dump (not strain) everything into it over fresh ice
6. Garnish and serve