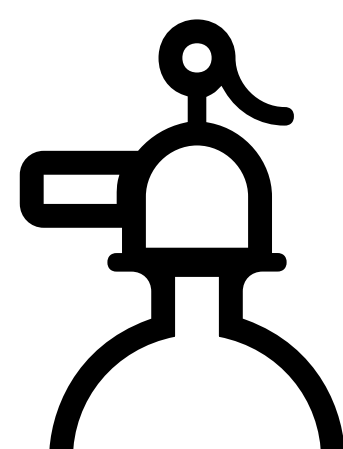


ORCHID SEED

25ml Seedlip Spice 94
15ml Ginger & Manuka mead
10ml Freshly squeezed lemon juice
50ml Pink Lady & Chamomile Juice
100ml Jasmine Tea

Method: Batched & Carbonated
Serve in a Collins glass packed with ice

Garnish: Lemon Twist
Approx. 0 Std Drinks



CARBONATION

Chill the batch to allow for optimal absorption of the carbon dioxide.

For this serve we carbonate 3 times - Set the regulator to 40 PSI and carbonate once. Then for the second time briefly increase the pressure to 40-50 PSI for those extra crispy bubbles, and finally, reduce it back to 30-40 PSI for one last time.



NON ALCOHOLIC MEAD

200ml Ginger tea
800g Manuka Honey
1tps citric acid
2.5g bread yeast
1.5g yeast nutrient
Topped with water

Non-Alcoholic Mead Process:

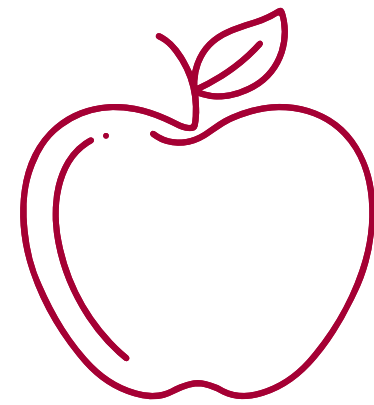
Sanitize Equipment – Fermentation Jar

Mix ginger tea, honey and water
Heat water (not boiling)
Dissolve honey in water
Cool to room temperature
Transfer to Fermentation Vessel.

Add citric Acid, yeast and nutrients - Stir well -
Seal and Ferment - Attach airlock

Store in cool, dark place - Ferment 2 days

Siphon into a clean vessel - Bottle and Enjoy!



PINK LADY & CAMOMILE

1L Pink Lady apple juice
20g dried chamomile flowers

Pink Lady & Chamomile Process:

Sous vide the apple juice with dried chamomile at 55degrees for 1.5 hour.

Strain and bottle