

Autumn Breeze

Apple and Pear Martini

蘋果梨馬天尼

Ingredients 材料

French Goldrush Apple 1.5oz

French William Pear 1.5oz

Neonotic Auntie Apple Apple Cider 2oz

Cinnamon simple syrup 1oz

Lemon juice 3/4oz

Belvedere Vodka 2oz

法國Mouneyrac Goldrush 金蘋果1.5安士

法國威廉梨1.5安士

螢果釀! 蘋果酒 (酒精濃度5.6%) 2安士

肉桂簡單糖漿1安士

檸檬汁3/4安士

Belvedere 伏特加2安士



Cinnamon Simple Syrup:

Water 1cup

Sugar 1cup

city'super Cinnamon Bark 1pc

肉桂糖漿:

水1杯

糖1杯

city'super肉桂皮 1條

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Steps 步驟

1. Pour water and sugar into a small saucepan heated to medium low and stir until sugar is dissolved. Add cinnamon stick and bring to a boil.
2. Cover and remove from heat. Let sit for 30 min - 1 hour to infuse. Remove cinnamon stick. Store leftover syrup in a container in refrigerator for 1 weeks.
3. Mix together sugar and cinnamon for rim. Dip rim of glass in a bit of simple syrup, then in the sugar/cinnamon mixture.
4. To make cocktail, combine all ingredients in a cocktail shaker over ice. Shake about 30 seconds, then pour into martini glass. Enjoy immediately.

1. 將水和糖倒入加熱到中低水平的小鍋中，攪拌直至糖溶解。加入肉桂棒，煮沸。
2. 蓋好鍋並從火上移開。靜置30分鐘-1小時再取出肉桂棒。將剩餘的糖漿可儲存於在冰箱大約1週。
3. 將糖和肉桂混合並沾在酒杯的邊緣。
4. 製作雞尾酒，將所有材料和冰混合在調酒器中。搖動約30秒，然後倒入馬提尼酒杯。立即享受。