

# Recetas Con Miel



## Wild hibiscus Sea Urchin Cocktail

### Ingredients

- 1 oz. Vodka
- 1/2 oz. Campari
- 1/2 oz. Blue Curacao
- 1/2 oz. Simple Syrup
- 1/2 oz. Lime Juice
- Soda Water
- Honey (Foam)
- Wild Hibiscus Syrup
- Wild Hibiscus Flower

### Instructions

Shake vodka, Campari, Blue Curacao and lime juice for 10 seconds and strain into a chilled martini glass. Top with soda water. Finish with honey foam and a drizzle of Wild Hibiscus Syrup. Garnish with a 'Sea Urchin' Garnish\*.

\*Twist a 1 inch piece of orange peel (pith removed) and insert into a Hibiscus Flower so that the top of the peel is sticking out and curled end is coming out at both ends of the flower. Place the flower upside down hanging on the side of the cocktail glass or place submerged in the cocktail to reveal itself as the cocktail is consumed.