

Ryan Castelaz Pterodactyl's Flight Drink



Pterodactyl's Flight (Non-Alcoholic)

.75 ounce Lyre's Non/Alcoholic Pink London Gin

.75 ounce Free Spirits Non/Alcoholic Gin

.75 ounce Lemon Juice, fresh

.5 ounce Acid Adjusted Orange Juice

.5 ounce Falernum Syrup

.5 ounce Passionfruit Juice

.25 ounce Guava Syrup

1.5 ounces Distilled Water

1.5 ounce Fruity Pebble-infused Milk

Fruity Pebble Rice Krispy

Process

Combine all ingredients except for the Fruity Pebble-Infused Milk and set aside. In a small vessel, add your milk, then slowly pour the cocktail into the vessel with the milk. Give the vessel a good swirl, and allow it to sit for 10 minutes to fully curdle. Pour the mixture through a small flat bottom strainer, lined with a drip coffee filter, and allow it filter through the curd. A Hario Wave dripper and filter is ideal for this process at this batch size. Repeat the process of pouring the cocktail through the curd until it largely clear and translucent. Place the clarified cocktail into the bottom half of a Perlini carbonating cocktail shaker, fill with ice, seal and shake for 10 seconds. Strain into a Nick & Nora and garnish with a skewered fruity pebble rice krispy.