



Wien 1900 (Vienna 1900)

Recipe provided by Neue Galerie New York and Café Sabarsky

From *Neue Cuisine: The Elegant Tastes of Vienna*

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I love the Viennese Earl Grey we get from our tea purveyor, Harney & Sons. It's a black tea similar to the regular Earl Grey — it has the same bergamot taste — but Darjeeling is added to the base blend. We serve it as a simple tea at Café Sabarsky, and, at Wallsé, we use it to flavor sorbets and desserts. In this cocktail, it infuses gin for a delicious highball.

Ingredients:

Ice cubes

1 tablespoon fresh lemon juice

Tonic water

1 tarragon sprig

1 lemon slice

Tea-infused gin

1 cup Viennese Earl Grey tea (see Tips)

1 quart gin

Simple syrup

1 cup sugar

1 cup water

Preparation:

Make the tea-infused gin: In a quart container, combine the tea and the gin. Let stand overnight to infuse, then strain through a fine sieve.

Make the simple syrup: In a small saucepan, combine the sugar and water; bring to a simmer, and cook, stirring, until the sugar dissolves. Let the syrup cool slightly, then refrigerate.

Fill a cocktail shaker with ice. Add $\frac{1}{4}$ cup of the tea-infused gin, the lemon juice, and a splash of the simple syrup and shake well. Fill a highball glass with ice. Strain the drink into the glass and top off with tonic water. Garnish with the tarragon sprig and lemon wedge, and serve.

1 serving

Tips:

Viennese Earl Grey tea is available at harney.com, but you can substitute another variety of Earl Grey tea.

Plan ahead! The gin needs to infuse overnight, and the simple syrup needs to cool, so plan accordingly.

The leftover simple syrup can be used to sweeten other drinks, like iced tea and lemonade, without the graininess of granulated sugar.



Mahler's New York