

L'Artusi Queen Bee

Prep: 10 min. | Total: 10 min.

A sweetly spicy refresher for spring.

Created by Beverage Director Anncherie Saludo.



Ingredients:

- 2 oz. Del Maguey Vida Mezcal
- ½ oz. Murray's Wildflower Honey Syrup
- ¼ oz. Rothman & Winter Orchard Apricot Liqueur
- ¼ oz. Yellow Chartreuse
- 1 bar spoon Serramel Lemon Curd
- ½ oz. Fresh Lemon Juice
- Ritrovo Selections Fennel Salt (for garnish)

Directions:

TO MAKE HONEY SYRUP

1. Combine 1 jar (12oz) Murray's Wildflower honey and 9 oz. boiling water. Stir until crystals dissolve.

COCKTAIL

1. In a cocktail shaker tin, combine mezcal, honey syrup, apricot liqueur, Yellow Chartreuse, and fresh lemon juice.
2. Stir in one moderate bar spoon of lemon curd.
3. Shake with ice, then double strain into a cocktail coupe glass that has been lightly rimmed with fennel pollen salt.