

Flor de Tobalá

Tobalá honey & lemon

HONEY · LEMON · ELEGANT

Difficulty: Easy · Time: 4 min · Glass: Chilled coupe · Featuring: Mr. Mezcal Tobalá

YOU'LL NEED

2 oz / 60 ml

3/4 oz / 22.5 ml

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1 strip

Mr. Mezcal Tobalá

freshly squeezed organic lemon juice

organic honey syrup, prepared as specified below

organic lemon peel (optional)

MAKE IT

- 1 Shake the mezcal, lemon juice, and honey syrup with ice for 12–15 seconds.
- 2 Strain into a chilled coupe.
- 3 Squeeze the lemon peel over the surface to release its oils, then use it as the garnish.



MAKE THIS FIRST · Organic honey syrup

2 oz / 60 ml organic mild honey

1 oz / 30 ml warm water

1. Combine the honey with the warm water.
2. Stir until completely combined, then cool.
3. This is two parts honey to one part water by volume.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

Choose a mild honey — the goal is a rounded, inviting cocktail rather than an intensely honey-flavored one.