

## THE BUTTERFLY EFFECT

### A mind-bending twist on a lemongrass margarita

Designed with chaos theory in mind, this colour-changing cocktail reflects some of its core principles – weaving together interconnected ingredients, playing with ideas of repetition and pattern, and demonstrating how one small change in initial conditions can create a significantly different (but just as delicious) outcome.

Combining both alcoholic and non-alcoholic tequila allows for an infinitely adaptable recipe, encouraging you to enjoy your drinks whilst staying connected.



### Ingredients

- 25ml Tequila
- 25ml Mockingbird Spirit
- 25ml Triple Sec infused with Butterfly Pea Flowers
- One lime
- One lemongrass stick
- Smoked rock salt
- Crushed ice

### Method

- Infuse the triple sec with butterfly pea flowers. For every 25ml triple sec, use approx. 4–5 flowers. Leave to infuse for a minimum of 10 minutes and fine strain.
- Run the flesh side of a cut lime around half the rim of a glass and roll in salt for the rim.
- Add to glass:
  - Half to three quarters of a lime, depending on how tart you like your drinks.
  - Half a stick of lemongrass, roughly chopped.
- Muddle the ingredients in the glass.
- Pour all your liquid into the glass except for the triple sec and combine with the lime and lemongrass using a spoon.
- Pack the glass with crushed ice until it is sitting proud of the top of the glass.
- Cut a thin strip of lemongrass to garnish, and complete the drink by slowly pouring over the triple sec to serve.