

A perfect spring cocktail recipe I wanted to share the below from [Travelle at The Langham](#) Beverage Director Thibaut Idenn:

Chamomile Cobbler:

- 3 oz *Chamomile Infused Manzanilla Sherry**
- 0.75 oz *Eucalyptus honey syrup (2:1)*
- 0.25 oz *Fresh Lemon Juice*
- 2 dashes of *orange bitter*

**For the Chamomile Infused Manzanilla Sherry:*

Infuse one bag of Chamomile for 200ml of Manzanilla. We recommend not to apply any heat to this infusion to avoid bringing any unwanted bitterness. Infuse for 72 hours for optimal extraction. If you are short on time, stir vigorously the chamomile in the Manzanilla for couple minutes.

This cocktail is inspired by the classic Sherry Cobbler. We used Manzanilla, as we believe it is the most refreshing variety of sherry. It is your perfect summer drink, as it is both refreshing and low in alcohol, so you can enjoy it all afternoon!

Pour all ingredient in your shaker, add ice and shake.

Pour over crushed ice and slurped through a straw.

Garnish with an orange slice and some spring flowers.

Please let me know if you would like any additional info or have any questions!

Thank you,
Kate