

Yellow Breeze Cocktail

Introduction

Clarified milk punches are a historic mixology preparation dating back centuries, valued for their silky texture, stability, and crystal-clear appearance. This tropical clarified cocktail combines pineapple, citrus, warming spices, and saffron to create a bright and aromatic beverage with layered complexity. In this recipe, clarification and controlled filtration techniques are used to achieve a refined texture and transparent appearance while preserving flavor intensity. **SHO - Umami Booster** is used as a flavor enhancer, adding savory depth, improving mouthfeel, and reinforcing the tropical and spice-driven notes within the cocktail.

Recipe Details

Yield/Servings: 10 servings (Approx. 262g per serving)

Allergens: Milk

Prep Time: 25 minutes

Cook Time: 4 hours

Total Time: 4 hours 30 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Umami Booster	50
Pineapple	1200
Water	250
Lime Juice	280
Simple Syrup	280
Milk	550
Cinnamon	6
Star Anise	2
Saffron	0.02

Instructions

1. Blend the pineapple and water together until smooth.
2. Add the cinnamon and star anise, then blend again briefly to incorporate the spices.
3. Add the lime juice, simple syrup, and **SHO - Umami Booster** to the mixture and blend until fully combined.

4. In a separate container, prepare the milk for clarification.
5. Slowly pour the full pineapple mixture over the milk to initiate curdling and clarification.
6. Allow the mixture to rest undisturbed for approximately 4 hours to complete coagulation.
7. Filter the mixture carefully through a coffee filter or fine filtration system until fully clarified.
8. Replace coffee filters as necessary during filtration to maintain clarity and flow rate.
9. Add saffron threads to the clarified cocktail and infuse until the desired yellow color develops.
10. Remove the saffron threads once the preferred color and aroma are achieved.
11. Bottle the clarified cocktail and store refrigerated.
12. Before service, chill the cocktail thoroughly.
13. Pour into a mixing glass over ice and stir briefly for approximately 3 seconds.
14. Strain 120ml into a chilled Nick and Nora or coupe glass.
15. Ensure the cocktail presents clear appearance, bright acidity, silky texture, and clean spice aromatics before serving.

Tips and Notes

- Avoid disturbing the milk solids during clarification, as this may reduce clarity.
- Fresh pineapple improves brightness and tropical aroma in the final cocktail.
- Strict refrigerated storage should be maintained for all clarified milk punch preparations.
- Label all batches with production and expiration dates for professional service standards.
- The cocktail pairs well with light savory garnishes or citrus oils.