

Golden Oldie



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- Sub Category Name
Drink
Cocktails
Tea Digestives
- Recipe Source Name
Shaken not Stirred, A Handbook on Tea
Mixology
- Festivities Name
Father's Day (Australia & NZ)
Father's Day
- Activities Name
Tea Digestive, Pairing Tea with Sipping Spirits,
Cigars, Chocolates and Cheese

Used Teas



t-Series The First
Ceylon Souchong

Ingredients



GOLDEN OLDIE

- 50 ml chilled Dilmah First Ceylon Souchong (4 minute brew)
- 50 ml Johnnie Walker Gold Label
- 2 barspoons demerara sugar
- 1 pinch ground cinnamon
- 2 dashes orange bitters

Methods and Directions

GOLDEN OLDIE

- Add the sugar, cinnamon and the bitters to the glass and mix.
- Add 2 large ice cubes and stir for 15 seconds.
- Add 25 ml Johnnie Walker Gold Label Reserve and 2 large ice cubes and stir for 15 seconds. Repeat previous step.
- Add 25 ml Dilmah First Ceylon Souchong and 2 large ice cubes and stir for 15 seconds. Repeat previous step.
- Garnish with a sprayed orange zest and a cinnamon stick.

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