

## Tea Leaf Mysticism



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 Nick Casely

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Shaken not Stirred, A Handbook on Tea  
Mixology
- Festivities Name  
Summer
- Activities Name  
Tea Mixology Bar Experience

### Ingredients

#### TEA LEAF MYSTICISM

- 10 ml Bols Kirsch
- 45 ml Dilmah Apple tea (brewed for 7 – 10 minutes and then refrigerated)
- 30 ml Bols Crème de Cacao
- 15 ml Bols Amaretto or orgeat syrup (for almond foam)
- 6 – 8 egg whites

### Methods and Directions

#### TEA LEAF MYSTICISM

- As you are preparing to cook dinner, take a pewter that holds approx 180 ml and place in the freezer.
- After dinner simply take some egg whites and whisk them up with some Amaretto or orgeat syrup and place in your refrigerator. (Approximately 6-8 eggs based on making 4.)



- Now pour a bar spoon of Bols Kirsch, Dilmah Apple tea and Bols Creme de Cacao in to a Boston glass, fill with ice and shake vigorously for 10-15 seconds.
- Double strain into your frozen pewter cup and layer the cold almond foam over the top.
- Serve on a saucer and garnish with calvados and cacao or chocolate over a bed of dried tea leaves.
- Serves 4.

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