

Ceylon Fairytale



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Rusty Cerven

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah t-Series Recipes

Ingredients

Ceylon Fairytale

- 30 ml Ceylon Arack
- 15 ml Apple & Raisin Shrub*
- 100 ml Craighead Estate Celebration Pekoe (cold, carbonated)

Ingredients and method to make Apple & Raisin Shrub*

- 500ml apple juice
- 100 g dry raisins
- 500g caster sugar
- 250ml cider vinegar

*Bring the apple juice, raisins and sugar to boil, simmer for 2 minutes and take it off the heat, then add vinegar and let it dissolve completely.

Strain to the clean bottle and keep it refrigerated.

Methods and Directions

Ceylon Fairytale

Pour all ingredients into ISI Syphon bottle, charge it with CO2 and let it rest for 2 minutes.



Release the pressure and open the bottle. Strain the carbonated mix into burgundy wine glass over the block of ice.

Garnish with fan of apple slices.

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