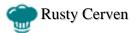


# **Ceylon Fairytale**





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- 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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