

Dilmah Italian Almond Tea Old Fashioned



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Simon Toohey

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah recipes
- Festivities Name
Autumn
Spring
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Chinese New Year Festival

Used Teas



Premium Ceylon
Extra Strength



Italian Almond Tea
with Sri Lankan
Nutmeg

Ingredients

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- 10 Almonds
- 2 Dilmah Italian Almond Tea Bags
- 60 ml American Whisky
- 4 Extra Strength Dilmah Premium Ceylon Tea Bags
- 50 g Raw Sugar
- 50 ml Warm Water

Methods and Directions

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- Place the almonds in the freezer. These are going to act like ice cubes and add some lovely flavour.
- Meanwhile place 70 ml of American Whisky into a cup with 2 Dilmah Italian Almond Tea bags to brew. Let this brew for 20 mins, up to 1 hour.
- For the bitters, place 4 Dilmah Extra Strength Tea bags into a pot on medium heat with 500 ml of water. Reduce the liquid with the tea still in until there is only 50 ml left. Remove the tea bags and set aside to cool in a small jar.
- Pour the warm water over the raw sugar and stir until dissolved.
- To make the cocktail. Place the frozen almonds at the bottom of a rocks glass, top with regular ice. Strain out the Dilmah Italian Almond tea bags from the Whisky and pour over the ice. Add 10 ml of the now sugar syrup, 2-3 ml of Dilmah Extra Strength bitters and stir until the ice dilutes the alcohol.
- Serve with a spray of orange zest. Enjoy!