

## The Gem of Ceylon



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Jose (Dilmah and Johnnie Walker Highball competition)

- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
JW Highball Tea Cocktails

### Used Teas



t-Series The Original  
Earl Grey

### Ingredients

#### The Gem of Ceylon

- 50 ML Johnnie Walker Black Label
- 90 ML Homemade Dilmah Earl Grey Tea and Mango Kombucha
- Top up: Homemade sparkling Whey

#### Homemade Dilmah Earl Grey Tea and Mango Kombucha

- 7 cups (1.6 L) filtered water



- Half cup (100 g) white sugar
- 4 bags of Dilmah Earl Grey Tea
- 1 Mango
- 1 SCOBY

## Homemade Sparkling Whey

- 1 kg Natural Yoghurt
- Cloth
- Strainer

## Methods and Directions

### The Gem of Ceylon

1. Boil water with the tea bags in it for 15 minutes. Add sugar. Let the mixture cool down to room temperature. Add the SCOBY and let it sit for a week.
2. For the second fermentation, remove the SCOBY and add the liquid into a clean bottle. Cut the mango into small cubes and add it to the bottle. Let it ferment for 4 days. Open the bottle every day to release CO<sub>2</sub>. If the result is very acidic, add more sugar. For more flavor, add a few drops of Dilmah black tea extract.

## Homemade Sparkling Whey

1. Line the strainer with cloth, place the yoghurt on it and let it strain; this will take a couple of hours. After that, take the liquid in the siphon with a co<sub>2</sub> charger.