



Klima



0 made it | 0 reviews



Edward Lance (Dilmah and Johnnie Walker Highball competition)

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
JW Highball Tea Cocktails
- Activities Name
JW Highball Tea Cocktails

Used Teas



t-Series The First
Ceylon Oolong

Ingredients

Klima

- 50ml Johnnie Walker Black Label
- 100ml Opatha Oolong Clarified Coconut Milk Punch Soda
- 20ml Water
- 20ml Fig Leaf Syrup
- 2 dash Green Strawberry Bitters



Garnish

- Fresh Fig Leaf Coin and Golden Coffee Beans

Opatha Oolong Clarified Coconut Milk Punch Soda

- 1L Coconut Milk (from a carton)
- 45ml Fresh lime juice
- 50g Dilmah Opatha Estate Oolong

Fig Leaf Syrup

- 1L Coconut Milk (from a carton)
- 10g Fresh Fig Leaf
- 500ml Sugar Syrup

Methods and Directions

Klima

1. Build
2. Place Dilmah Opatha Estate Oolong Tea and coconut milk on a saucepan. Warm it between 50 to 55C. Remove from the heat and add the lime juice. Stir. The coconut will start to split and separate. Strain the mix using a super bag. It is IMPORTANT to refrigerate both the Siphon and the Liquid mixture before charging it with 01 CO2 cartridge.
3. Place the Fresh Fig Leaf and Sugar Syrup into a vacuum bag and seal. Place the bag in a sous vide machine set to 60C for 90mins. Apply Ice bath on the bag once the cooking is over. Strain. Measure the quantity of syrup collected and add a 1% ratio of malic acid. Stir to dissolve.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 13/12/2025