

Camellia Mangifera



0 made it | 0 reviews



I Made Yoga Purnawan

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Mixology Playoff – Bali, 2023
- Activities Name
Tea Mixology Bar Experience

Ingredients

Camellia Mangifera

- 60ml Fermented Green Tea
- 30ml Chivas Regal 21 y'old
- 10ml Hazelnut Liqueur
- 10ml Elixir with Jasmine Flowers
- 30ml Lemon Juice
- Top up with Spicy Mango foam

Fermented green tea

- 500 ml hot water
- 2 tea bag yum green tea with coconut and mango flavor
- 1 long bar spoon yeast

Spicy mango foam

- Mango puree
- 1/2 long bar spoon Alginate



- 400 ml yum dilmah green tea with coconut and mango flavor
- 60 ml ginger syrup
- 200 ml mango juice

Methods and Directions

Camellia Mangifera Fermented green tea

- Mix all ingredients in mixing glass, and then wrap with a paper napkin, keep in room temperature around 20-30 degrees until 1 hour

Spicy mango foam

- Mix all ingredients into Cream Siphon, and than shake bit hard.. foam ready to use

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 18/04/2025