

Boombum Blazz



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Ditasiana Octavera Erhadi

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

Used Teas



Elixir of Ceylon Tea
Black Tea with Rose
and Vanilla

Ingredients

Boombum Blazz

- 20ml Dilmah Elixir Black tea Rose & Vanilla
- 60ml Manta Dark Rum
- 20 ml Kintamani Tangurine Oleo Succrum
- 60ml Kintamani Tangurine Juice
- 50g Grill Kintamani Tangurine
- 20ml Grenadine Syrup



Methods and Directions

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- Remove zest from Kintamani tangurine and put with sugar in a cointainer , cover, and let sit at least 5 days (flavor will intensify with time).
- Strain into an airtight container, pressing on solids to extract as much oil as possible; discard zest. Cover oil and chill.
- First step is Grill and muddling 2 Slice of Kintamani tangurine, and Pour Dilmah Elixir Black tea
- Add Dark rum, Kintamani Tangurine Oleo succrum , Kintamani Tangurine Juice and Grenadine Syrup.
- Shaker with Ice cube and shake until well-chilled
- Double strain into a chilled glass
- Bringing the Garnish

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