



Tresoure



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- 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

Tresoure TRESOURE (MOCKTAIL)

- 35ml Forest Berry Tea Cordial
- 40ml Fresh Lemon Juice
- 30ml Strawberry Water



- 1 pcs Black Tea with Rose and Vanilla Sorbet
- 15ml Apple and Berry Tea Foam Soda on The Top
- 5g Caramelise Apple with Gold Chocolate Powder

FOREST BERRY TEA CORDIAL

- 5 pack Forest Berry Tea
- 150ml Water
- 200g Sugar
- 60ml Fresh Lemon Juice

BLACK TEA WITH ROSE AND VANILLA (120 mL)

- 30ml Rose Syrup
- 30ml Vanilla Syrup
- 80ml Raspberry Pure
- 45ml Lemon Juice

APPLE TEA POAM

- 100ml Forest Berry Tea
- 200ml Apple Juice

APPLE CARAMEL

- 20g Apple Fruit
- 200ml Sugar
- 3 pack Forest Berry Tea
- 200g Water

Methods and Directions

Tresoure

• Boiling for 20 minutes

BLACK TEA WITH ROSE AND VANILLA (120 mL)



• Freeze liquid until frozen

APPLE TEA POAM

• Put ingredients on the soda spoon

APPLE CARAMEL

• Boil water and sugar until melted and than mix apple fruit, dry and frozen as well

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