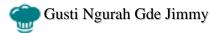








0 made it | 0 reviews



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

Ingredients

Ocean Pearl

- 30ml Dilmah Yum Coconut Mango
- 10ml Coconut liqueur infused mango
- 20ml Fresh Lemon Juice
- 30ml Tepache
- 15ml Toschi Blue Curacao syrup
- 30ml Smirnoff Vodka

Tepache

- 250 gr Pineapple peel
- 100 gr Granulated sugar
- 500 ml Spring water

Sous vide coconut liqueur with mango

- 100 gr Dried Mango Peel
- 700 ml Coconut Liqueur



Methods and Directions

Ocean Pearl

- 8 minute Strong Brew Dilmah Yum Coconut mango
- Lactobacillus Fermentation pineapple peel (tepache)
- 60 minute Dehydrated mango peel, sous vide coconut liqueur
- 200g Fresh squeezed Balinese Lemon Fruit
- Shaking and Fine strain

Tepache

• Fermentation for 4 days without preservative ingredient

Sous vide coconut liqueur with mango

• Vacuum both ingredient and simmer it at boiled water for 60 minute until all the ingredient flavour extracted

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/04/2025

2/2