

TOMATO / OOLONG BUBBLE TEA



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Sean D'Almada-Remedios

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

TOMATO / OOLONG BUBBLE TEA

- 60 ml fresh tomato juice
- 40 ml chilled Dilmah Silver Jubilee Opata Oolong Tea
- 30 ml homemade Dilmah Oolong cordial (see recipe below)
- 20 ml lemon juice
- 10 ml sugar syrup
- Honey bubbles (see recipe below)

Oolong Cordial

- 250ml spring water
- 250g sugar
- 2 tsps Dilmah Silver Jubilee Opata Oolong Tea

Honey Bubbles



- 500ml spring water
- 75g house harvested honey
- 10g Albumin powder
- 0.5g Xanthan gum
- 0.25g salt

Tomato Crisp

- Roma tomatoes
- Simple syrup

Methods and Directions

TOMATO / OOLONG BUBBLE TEA

- Add ingredients to a cocktail shaker with ice.
- Shake and strain into glass.
- Gently spoon honey bubbles to fill the glass and garnish with a tomato wheel crisp.

Oolong Cordial

- Bring water and sugar to a boil and add the tea.
- Simmer until the flavour of the tea is extracted and the sugar is completely dissolved.
- Remove from heat.

Honey Bubbles

- Blend, strain and rest before aerating with an aquarium pump.

Tomato Crisp

- Thinly slice Roma tomatoes and dip them in simple syrup.
- Place them on a greased silpat mat in a 60°C oven for 5 hours to dry.