



## BLOODWOOD REAL DILMAH ALE



0 made it | 0 reviews



Claire Van Vuuren



Mitchell Grady

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

### Used Teas



Meda Watte

### Ingredients

BLOODWOOD REAL DILMAH ALE



## **Bloodwood Real Dilmah Ale**

- 1l Dilmah Meda Watte Tea

## **Beer sabayon**

- 4 egg yolks
- 1 Cooper's Pale Ale
- 1 tsp fresh hops (ground up)
- 1 tsp malt syrup

## **Methods and Directions**

### **BLOODWOOD REAL DILMAH ALE**

#### **Bloodwood Real Dilmah Ale**

- Brew 1 litre of Dilmah Meda Watte Tea as per pack instruction.
- Carbonate the tea.

## **Beer sabayon**

- Whisk egg yolks over a Bain-Marie till light and fluffy.
- Add in beer, hops and malt syrup.
- Keep the sabayon light and fluffy.

## **To Serve the Beer**

- Pour carbonated Meda Watte into a glass.
- Top with 2 spoons of beer sabayon.
- Drink immediately after making.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 18/04/2025