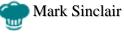


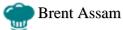
BERRY SENSATION COCKTAIL





0 made it | 0 reviews





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

Used Teas



Exceptional Berry Sensation

Ingredients

BERRY SENSATION COCKTAIL



Berry Tea Cocktail

- 60ml Dilmah Exceptional Berry Sensation Tea
- 4 fresh raspberries
- 10ml castor sugar
- 20ml sugar syrup
- 15ml lemon juice
- 50ml Old Tom Gin
- Dilmah Exceptional Berry Sensation ice cubes

Blueberry Caviar

- 100ml blueberry juice
- 150ml Dilmah Exceptional Berry Sensation Tea
- 2g Algin
- 6.5g calcic
- 1000ml water

Strawberry Caviar

- 100ml strawberry juice
- 150ml Dilmah Exceptional Berry Sensation Tea
- 6.5g calcic
- 1000ml water

Raspberry Caviar

- 100ml raspberry juice
- 150ml Dilmah Exceptional Berry Sensation Tea
- 6.5g calcic
- 1000ml water

Champagne Air

- 450ml sparkling wine
- 30ml Dilmah Berry Sensation Tea sugar syrup
- 220ml lemonade
- 6g Sucro

Methods and Directions

BERRY SENSATION COCKTAIL Berry Tea Cocktail



- For the berry tea, use 2 tea bags for 120ml of water and brew for 3 minutes at 100C.
- Place the raspberries in the glass, spray with and sprinkle with castor sugar.
- Brûlée the raspberries to caramelise and intensify the berry flavour.
- Mix the remaining ingredients together, shake and double strain.

Blueberry Caviar

- Mix the Algin with blueberry juice then add the tea.
- Dissolve calcic in water with a stick blender.
- Fill a syringe with blueberry juice and drip into calcic mix.
- Strain into cold water.

Strawberry Caviar

- Mix the Algin with strawberry juice then add the tea.
- Dissolve calcic in water with a stick blender.
- Fill a syringe with strawberry juice and drip into calcic mix.
- Strain into cold water.

Raspberry Caviar

- Mix the Algin with raspberry juice then add the tea.
- Dissolve calcic in water with a stick blender.
- Fill a syringe with raspberry juice and drip into calcic mix.
- Strain into cold water.

Champagne Air

- Place all ingredients together and blend with a stick blender.
- Aerate the liquid with a fish pump.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025

3/3