

SZECHUAN OF A KIND



0 made it | 0 reviews



Shaun Thompson



Geoff Laws

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

Used Teas



t-Series The Original
Earl Grey

Ingredients

SZECHUAN OF A KIND



- 110ml Dilmah The Original Earl Grey Tea
- 1 tsp Szechuan pepper
- 2g diced red chili
- 4g orange rind
- 1 cup castor sugar
- 1 cup water

Methods and Directions

SZECHUAN OF A KIND

- Place brewed Dilmah Natural Selection Earl Grey tea with Szechuan pepper, diced chili and orange rind into a vacuum seal bag.
- Seal bag and place in sous vide water bath set at 63C for 30 minutes.
- After flavour has infused, strain liquid into a fresh vacuum bag and seal. Once ready to serve, immerse bag in a 100C water bath for 10-15 minutes. Once heated, cut open bag and pour into a short glass. Add simple syrup to taste.
- Garnish with chocolate and salt dipped cinnamon stick stirrer.

Simple Syrup

- Combine 1 cup castor sugar with 1 cup water. Bring to a boil and reduce until syrup is formed.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 23/12/2024