

SZECHUAN OF A KIND



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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

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- 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

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- 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.

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