

## The Van Gogh



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Dilmah's Elderflower & Apple Infusion combined with fresh lemon, muddled apple and tea-infused cubes of ice, all topped with crumbled tea jelly.

- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015  
Dilmah Silver Jubilee

### Used Teas



Silver Jubilee  
Elderflower & Apple  
Infusion

### Ingredients

The Van Gogh  
Tea Jelly



- 5g Gelatin, softened
- 375ml Freshly Boiled Water
- 40g Elderflower & Apple Infusion

### **Tea Ice Cubes**

- 20g Fresh Apples, diced
- 100ml Brewed Elderflower & Apple Infusion

### **Mocktail**

- 1/2 Apple, muddled
- 60ml Elderflower & Apple Infusion (Silver Jubilee Tea Range)
- 15ml Lemon Juice
- 15ml Sugar Syrup
- Tea Ice Cubes
- Tea Jelly

## **Methods and Directions**

### **The Van Gogh**

#### **Tea Jelly**

- Brew the tea in boiled water for 5 minutes.
- Strain and stir in the gelatin slowly.
- Place into a container and refrigerate until needed.

#### **Tea Ice Cubes**

- In ½ sphere moulds, place a few diced apple pieces and then fill to the top with the brewed tea.
- Place in the freezer until needed.

#### **Mocktail**

- In a cocktail shaker place the muddled apple, lemon juice, sugar syrup and the tea and shake well.
- Place the tea ice cubes in the bottom of a glass and double strain the shaken liquid over the cubes.
- Garnish with apple slices and crumbled jelly and serve.

