

TEA IN THREE STATES



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Dilmah Uda Watta tea combined with Raspberry, Kiwi and homemade vanilla syrup

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

Used Teas



Uda Watta

Ingredients



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- 60ml Dilmah Uda Watte Tea
- 1/2 pc Raspberry
- 1/3 pc Kiwi
- 10ml Homemade Vanilla Sugar Syrup
- 80 ml Dilmah Uda Watte Tea

Methods and Directions

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- To make the Tea Ice Ball Cubes, boil water in the boiler till it reaches 95-100 degrees Celsius. Take 1.5 grams of Dilmah Uda Watte tea in a teapot; add boiling water to the tea, stirring while water is being poured in.
- Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
- Now pour tea into a silicon round ice mould and freeze.
- Assemble the mocktail by boiling water in the boiler till it reaches 95-100°C. Then, take 1.5 grams of Dilmah Uda Watte Tea in a teapot; add boiling water to the tea, stirring while water is being poured in. Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
- Take a Boston shaker and add raspberry, kiwi and vanilla sugar syrup. Muddle. Add Dilmah Uda Watte tea (cooled) to muddled mixture.
- Shake the drink well and pour through a double strainer into the glass over the Tea Ice Ball Cubes and serve with more Tea Ice Ball Cubes.