

SPICED CARAVELA



0 made it | 0 reviews



Olivier Foucke



Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Yata Watte

Ingredients

SPICED CARAVELA

- 1 litre spring water
- 15g Dilmah Yata Watte Tea



- 1 clove
- 1 star anise
- 2 black cardamoms
- 4 green cardamoms
- 3 whole black pepper

Methods and Directions

SPICED CARAVELA

- Start by crushing all spices.
- Combine spring water at 80°C with all the ingredients.
- Stir and fine strain into a small cup.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 22/01/2025