

MOLECULAR MINT SPHERE WITH JASMINE TEA COCKTAIL & STRAWBERRY CAVIAR



0 made it | 0 reviews



Ellen Dong



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The stunning MGM Macau pulsates with the energetic spirit of Macau’s multi-faceted heritage. It’s central plaza The Grande Praça’s ambience is inspired by old-world Europe and holds a mirror up to Macau’s Portuguese roots. Its dramatic skylight dome – along with its terraces, restaurants and lounges – add to the bustling atmosphere and the overall feel of opulence that surrounds its guests. Represented by Kenny Chen & Ellen Dong

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

Used Teas



t-Series Green Tea
with Jasmine Flowers



t-Series Pure
Peppermint Leaves



Ingredients

MOLECULAR MINT SPHERE WITH JASMINE TEA COCKTAIL & STRAWBERRY CAVIAR

Cocktail in Shooter Glasses

- 60ml Dilmah Green Tea with Jasmine Flowers
- 2ml Belvedere Vodka
- 2ml Gordon's Gin
- 2.5ml Malibu Rum
- 2.5ml Triple Sec
- 1 dash sugar syrup
- 2 mint leaves
- 1 wedge lime

Dilmah Peppermint Sphere

- 15ml Dilmah Pure Peppermint Leaves
- 5ml Get 27
- 1 mint leaf

Strawberry Caviar

- 20ml strawberry liqueur
- 5ml cranberry juice

Methods and Directions

MOLECULAR MINT SPHERE WITH JASMINE TEA COCKTAIL & STRAWBERRY CAVIAR

Cocktail in Shooter Glasses

- Brew Dilmah Green Tea with Jasmine Flowers and allow it to cool.
- Take lime wedge, mint and sugar syrup in a shaker and muddle.
- Pour vodka, gin, triple sec and Malibu into the shaker.
- Add Dilmah Jasmine tea to the concoction with cubes of ice and shake the mixture.
- Use a double strainer to pour drinks into shooter glass which contains strawberry caviar.

Dilmah Peppermint Sphere

- Brew Dilmah Peppermint Leaves and allow it to cool.
- Add Get 27 to the infusion.



- Add a pinch of Calcic to the mixture and pour it in the mould to cool.
- Take the semi formed peppermint ball and drop into the mixture of Algin and water.
- Carefully remove the peppermint sphere.

Strawberry Caviar

- Add strawberry liqueur and cranberry juice together and mix them well.
- Add a pinch of Algin to the mixture, mix them well.
- Pour the mixture in caviar tray and allow it to rest.
- Press the caviar tray in the mixture of Calcic and water to form strawberry caviar.

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