

## The Winter Warmer



0 made it | 0 reviews



Camille Furminieux



Laurent Loudeac

Dilmah's Meda Watte Single Region Ceylon Tea  
Mulled with spiced syrup and blackcurrant syrup in a  
warming cuppa comfort.

- Sub Category Name  
Drink  
Hot Tea
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Used Teas



Meda Watte

### Ingredients

**The Winter Warmer**  
**Spiced Syrup**



- 3 cups of Water
- 6 Cinnamon Sticks
- 18 Whole Cloves
- 4 Star Anise
- 12 Allspice Berries
- 12 Black Peppercorns
- ¼ teaspoon Red Chilli Flakes
- 3 cups Sugar

### **Blackcurrant Syrup**

- 1 cup Water
- 1 cup fresh Blackcurrant

### **Mulled Tea**

- 400ml Meda Watte Tea, brewed
- 30ml Plum Juice
- 1/2 Cinnamon Stick
- 1 Dry Mushroom
- Black Pepper
- 10 Cloves
- 10ml Blackcurrant Syrup
- 30ml Spiced Syrup

## **Methods and Directions**

### **The Winter Warmer Spiced Syrup**

- Bring water to boil in a small pan and add the spices. Bring it to boil for 3 mins, add sugar and allow to simmer for 10 mins. Strain out the spices before use.

### **Blackcurrant Syrup**

- Add blackcurrants into a pot, pour in sugar and water and mix well. Set the heat on medium, cover and cook for 5 mins, then reduce the heat to low and simmer for 10 mins, until all the juices run. Remove from heat and let cool. Pass through a fine sieve into a container. Cover and keep for later use.

### **Mulled Tea**

- Place all the ingredients in a pot. Bring to a boil. Reduce heat and leave at a simmer. Cook until



the liquid reduces by about half. Strain into a container and let it infuse for 3 days. To serve, warm the mulled tea in a pot and pour into a glass. Decorate with a cinnamon stick.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 03/07/2024