



Afternoon Tea
FOR THE 21ST CENTURY

#teainspired 



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



AFTERNOON TEA FOR THE 21ST CENTURY

Is an evolution of our 8 year journey with the Real High Tea Challenge. Because afternoon tea is not just about tea with scones and cucumber sandwiches, there are several dimensions to it and whilst ultimately the objective is to present great taste, to present goodness in terms of the wellness aspects in tea but also purpose in terms of doing something that impacts on the lives of someone else.



THE 7 DIMENSIONS

THE CULTURAL DIMENSION



1

2



THE PERSONAL DIMENSION

THE CULINARY DIMENSION



3

4



THE MIXOLOGY DIMENSION

THE SUSTAINABILITY DIMENSION



5

6



THE TEA DIMENSION

HARMONY



7

1

THE CULTURAL DIMENSION

On the simple principle that afternoon tea served in Santiago should be significantly different to the same occasion in Sydney, AFTERNOON TEA FOR THE 21ST CENTURY shall be governed by specific cultural attributes, emphasizing local tradition, cultural and historical heritage in order to add that dimension to the guest experience.





2

THE PERSONAL DIMENSION

A key element in the story that would enhance the experience of afternoon tea for the guest is the authenticity and individuality in the teas, paired foods etc. A personal element could involve the family tradition of a member of the team a recipe from their personal history or similar.



3

THE CULINARY DIMENSION

Excellence in the quality of ingredients, technique and the outcome all sensory aspects of the food are a requirement.





4

THE MIXOLOGY DIMENSION

Excellence in the selection of spirits and their combination is a requirement.



5

THE SUSTAINABILITY DIMENSION

Ingredients, techniques and all aspects of the preparation and presentation of AFTERNOON TEA FOR THE 21ST CENTURY shall be aligned environmental, economic and social priorities, ensuring that choice of ingredients, culinary techniques do not in any way compromise any of these elements or the interests, aspirations of the guest.





6 THE TEA DIMENSION

The selection and presentation of teas must be made with knowledge of the specific terroir, perfect preparation and service, with clear expression of the terroir of each as well as knowledge that would allow the guest to experience the tea in proper agricultural and historical context. Respect for the teas and their specific characteristics in relation to their appearance, aroma, taste and texture needs to be maintained for the service of tea in any form, even when used as an ingredient.

7

HARMONY

Each of the 6 dimensions above need to be harmonious with the other in order that tea as an example maintains a harmonious combination with food or beverage with which it is served or into which it is used as an ingredient whilst also linking with the cultural, personal and sustainability dimensions to offer a holistic afternoon tea experience that recognizes the interconnectedness of each of the 7 dimensions in a harmonious taste, cultural, tea experience. rent to the same occasion in Sydney,



THE 4 EXPERIENTIAL ELEMENTS

TASTE



1

GOODNESS



2

ELEGANCE



3

4



PURPOSE

1 TASTE

Good taste, including aroma, flavour, texture, taste harmony are critical elements of any culinary or mixology presentation and taste is therefore the primary experiential element that AFTERNOON TEA FOR THE 21ST CENTURY should fulfill.





2 ELEGANCE

Afternoon tea is an occasion that is characterized by indulgence. Elegance in taste harmony, presentation of food, presentation and service generally including the table layout, menu and other elements are all a part of the vital requirement for elegance in AFTERNOON TEA FOR THE 21ST CENTURY.



3

GOODNESS

Relative to the natural antioxidant potential in tea, the selection, preparation and presentation of teas should be made in such a manner that does not compromise the wellness in tea. The use of tea as an ingredient and the application of heat will necessarily compromise some aspect of the antioxidant potential in teas used for cooking although the wellness aspect in relation to the emulsifying, therapeutic, digestive benefits in tea need to be preserved to the greatest extent possible within these constraints.





4 PURPOSE

Tea is an industry that touches the lives of millions in its production and amongst the chief reasons for the existence of Dilmah is a commitment to enhancing the lives of workers in tea and the less privileged generally. Whilst AFTERNOON TEA FOR THE 21ST CENTURY presents a tasteful, elegant and healthy experience, incorporation of purpose in relation to humanitarian and environmental aspects is an important in the AFTERNOON TEA FOR THE 21ST CENTURY experience

Fulfilling the consumers desire for provenance and authenticity. Understanding the characteristics of the tea and its relevance to mood, occasion and theme. Tasting guides expanding the flavor, texture component and aroma elements to involve the guest in the experience more deeply

THEMES

These are for example:

HISTORICAL



Art Deco theme, a specific historical period

ORGANIC



Entire ATF21 out of our Organic Produce

VEGAN



An ATF21 with Veg based produce

CULINARY



a specific culinary alignment, whether innovative, traditional or other

TEA WITH PURPOSE



as an example using sustainable table design, sustainable ingredients and presentation

NATIONAL



a specific theme around a national cultural or historical theme such as a specific era in the history of a country.



COMPETITION GUIDELINES

WHAT YOU NEED TO KNOW



1

TEAM ENTRY & SET UP

The afternoon tea for 21st century is **open to professional culinary teams** from hotel, resort, restaurants and culinary schools

A team should **consist of 2 people** - chef and food & beverage person



2

TEA & FOOD PRESENTATION

1. The Challenge requirements fall into 2 broad categories:
 - Tea presentation
 - Food presentation
2. The items should match or complement the teas you have chosen to serve.

1

A perfect cup of straight black tea **PAIRED** with a food item

2

An iced tea (non-alcoholic) **PAIRED** with a food item (Savoury or sweet) or a fruit.

4
**SERVINGS
EACH**

3 – Judges
1 – Photograph

4

Tea infused food item must also be presented along with the tea in liquid form separately which is used to make the food item.

3

Tea based non-alcoholic/ alcoholic beverage

2

TEA & FOOD PRESENTATION

IMPORTANT POINTS TO REMEMBER

- The food must be pre-prepared and bought to the venue. Only plating, heating and garnishing is allowed at the venue. (food items should be served in the expected condition – hot, warm or cold)
- Brewing the hot straight black tea and making the other drinks should be done in front of the judges (teas for cold beverages can be brewed before and brought to the venue) mixing / shaking should be done in front of the judges
- A perfect cup of straight black tea must be brewed from the Founder's Anniversary Reserve tea selection.
- The non alcoholic iced tea should be from the organic infusion or Elixir range
- The alcoholic tea cocktail should be from Vivid ,Silver Jubilee tea or Elixir range
- Tea infused items can be from any of the tea ranges.



3

MISE EN PLACE

- These items are to be brought in pre-prepared*, ready to serve. Hot items to be served hot/warm., cold items to be served cold.
- All 3 food items need to be different from each other.
- Emphasis on the tea is paramount. Tea should be the highlight of your menu at all times
- Last minute kitchen facilities will be available for chilling, heating and plating.
- You will also be provided with an ice making machine
- Kitchen judge will be presented during mise en place
- Kitchen access to be given for the film crew during mise en place
- Tea station table with spring water and Dilmah samovars for brewing tea will be available.



4

TABLE PRESENTATION

- The Afternoon Tea for the 21st Century will be presented by you to the judges as they are seated at a table
- The 4th place setting which is for photography needs to be set up separately only once the judging of your presentation is over.
- A round table (5ft diameter) with white table cloth and 3 chairs will be prepared for you. (tables are not allowed to be brought in from outside)
- All linen, chair covers, cutlery, crockery, glassware, platters, centre-pieces etc are to be sourced by you and presented in creative manner



5

YOUR LITERATURE

- Menu – a copy of your menu to be presented to each of the 3 judges + 1 photography in a format of your choice. It should clearly indicate the food pairing for each tea, the tea rationale, theme & other information
- Recipes – the recipes for the teas & food items are also required. 4 sets each. This may be incorporated into the menu or will be provided separately.
- A day prior to the competition the Menus & Recipes must be emailed to hospitality@dilmahtea.com



6

COMPETITION TIMING

Teams will be split into morning & afternoon session and given a time slot to be at the venue.

The time available for each team for their assessment is;

- Table set up (30minutes)
- Last minute preparation & plating (30minutes)
- Food and tea service presentation to the judges (30mins)

The two registered competitors are the only persons permitted to perform in the kitchen preparation and the final presentation. Only items presented in the given time frame will be considered for evaluation.

MORNING SESSION 8.00am to 1.00pm

- 8.00 am – 8.30 am
Briefing
- 8.30am - 9.00am
First team to commence table set-up
- 9.00am - 1.00pm
Judging

AFTERNOON SESSION - 1.15pm to 7.00pm

- 1.15pm - 1.30pm
Briefing
- 1.30pm - 2.00pm
First team to commence table set-up
- 2.00pm - 6.00pm
Judging



7

JUDGING CRITERIA

Segment	Points
The Pairing of Food with Hot Tea	10
The Pairing of Food with an Iced Tea	10
Tea Based Non-Alcoholic / Alcoholic Beverage	10
Tea Inspired Food Items	10
Explanation of the 7 Dimensions	20
Tea Preparation, Brewing Methodology and Eti-quette	10
Rationale of the Dish and Drink	20
Table Layout, Menu Design and Written Notes	10
Total	100

7

AWARDS

The respective medals will be awarded to any participant according to the table below. No Half points will be awarded.

MEDAL - 21st Century afternoon tea

Gold with Excellence 100 points

Gold 90 - 99 points

Silver 80 - 89 points

Bronze 70 - 79 points



8

AFTERNOON TEA FOR THE
21ST CENTURY CHAMPION
GRAND PRIZE

7 day visit to Sri Lanka which will include 5 days of
Dilmah School of Tea & 1 night at Cape Weligama



Terms & condition :

1. If one of the contestants are unable to fly to Sri Lanka after confirming their ticket, he/ she will need to reimburse the cost of the air ticket to Dilmah.
2. If partners/spouse would like to travel to Sri Lanka, the contestant will have to bear the cost.

8

GRAND PRIZE



The Dilmah School of Tea was established in 2009 by the Dilmah Family, Merrill J. Fernando and his sons Dilhan and Malik to share the knowledge of tea with people around the world. In that year, Dilmah Founder Merrill J. Fernando celebrated his 60th year as a Teamaker, the most experienced in the world today.

The School of Tea aims to inculcate respect for this ancient herb by educating consumers, tea aficionados and hospitality professionals about its diversity and versatility and position this delicious herb at the apex of a luxurious experience. This includes the use of tea in tea gastronomy and tea mixology where tea inspired cuisine and beverages lend to a new gastronomic experience as well as the harmonious pairing of tea and food.



8

GRAND PRIZE



This gorgeous cliff top resort inhabits twelve manicured acres above the Indian Ocean on Sri Lanka's southern coast, just thirty minutes east of Galle. A collection of 39 Villas & Suites, offering the most sumptuous rooms in Sri Lanka, create the welcoming illusion of a traditional Sri Lankan village. Yet beneath terracotta-tiled rooftops, stylish interiors unfold as generously sized contemporary living quarters, each one surrounded by tropical gardens. The iconic 60m crescent shaped cliff-top infinity pool takes in sweeping, 270-degree blue views. While a diverse range of activities are on offer, from scuba diving to surfing lessons to rice paddy bicycling, you may find the greatest pleasure in simply unwinding on your private shaded terrace.



Traveller Made[®]
Hotel Partner

AMERICAN EXPRESS[®]
FINE HOTELS & RESORTS

8

SPECIAL PRIZES

THE PERFECT CUP OF TEA



1

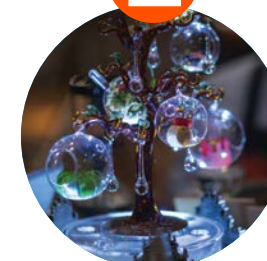
THE BEST PAIRING



3

2

THE BEST TABLE LAYOUT



4



THE BEST MENU

THE BEST TEA COCKTAIL



5

6



THE BEST ICED TEA

THE BEST TEA-INSPIRED FOOD ITEM



7



THE STARTER KIT & TEA TRAINING

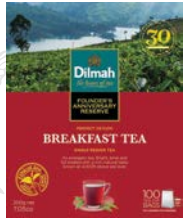
Your starter kit will include ;

- The rules and regulations booklet
- Teas from the Dilmah Silver Jubilee, Vivid, Organic, Infusions, Fouders anniversary reserve & Elixir tea cordial

3 weeks prior to the competition Dilmah tea trainer will conduct a fast track tea training course for all participants.

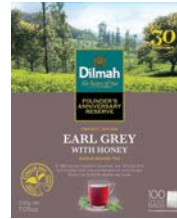


DILMAH TEAS TO BE USED FOUNDER'S ANNIVERSARY RESERVE



BREAKFAST TEA

An energetic tea. Bright, brisk and full bodied with a rich, natural taste. Grown at 4,000ft above sea level.



EARL GREY WITH HONEY

A deliciously fragrant gourmet tea. Strong and full bodied with natural bergamot and honey. Grown at 3,000ft above sea level.



GREEN TEA WITH LYCHEE & GINGER

A serene, soft and gentle tea infused with natural lychee and ginger flavours. Grown at 5,000ft above sea level.

DILMAH TEAS TO BE USED INFUSIONS



GREEN ROOIBOS GINGER & PEPPERMINT

A sweet, minty fragrance and bright amber liquor introduce a deliciously refreshing natural infusion. The lightly nutty flavour of Rooibos is elegantly extended by a fresh, sparkling mint and next a spicy, ginger note. A gingery finish with highlights of mint linger pleurably.



GREEN ROOIBOS LEMONGRASS & SPEARMINT

With the fragrance of springtime, and an inviting amber liquor, this is a fresh and delightfully refreshing infusion. Lemon, herbs and mint enliven the palate and leave a lingering herbaceous finish.



GREEN ROOIBOS CARDAMOM, GINGER AND ORANGE

Orange and grapefruit aromas and a bright and inviting amber liquor lead to a delicious infusion with the sweetness of cardamom and orange, grapefruit notes and the gentle embrace of ginger.



GREEN ROOIBOS CINNAMON, TURMERIC, GINGER & NUTMEG

An enticing aroma and a dark amber liquor lead to a complex infusion, with herb and caramel notes yielding to mild pepper, spice and a gingery finish.



FLAVOURED INFUSION TANGERINE, ROSE & GRAPEFRUIT

A deep red liquor with the fresh, fragrance of grapefruit and lemon unveils an explosion of berry flavours and a refreshing finish with light rose and citrus notes.



FLAVOURED INFUSION BERGAMOT ORANGE, PEPPERMINT AND LEMON

Sweet citrus and mint aromas are the prelude to this gentle infusion that hides a sparkling surprise. Orange and Lemon dominate, yielding to a sparkling mintiness that leaves the palate cool and deliciously refreshed.



RED ROOIBOS CHOCOLATE, TURMERIC, GINGER & ALMOND

A rich fragrance, heavy with chocolate introduces this delicious fusion of natural flavours. Almond first, then chocolate and a mildly piquant ginger root to complete the sensational infusion.



GREEN ROOIBOS COCONUT & MANGO

An inviting fragrance of ripe, tropical mango and a bright, amber liquor offer a delicate, fruity infusion, with a lingering sweetness and hint of coconut in the finish.

DILMAH TEAS TO BE USED

VIVID TEA SELECTION



CEYLON HIGH GROWN TEA WITH APPLE, CINNAMON AND VANILLA

Apple pie in a cup, with a bright and brisk Ceylon BOP with Apple, Cinnamon and creamy Vanilla notes. A comforting tea with a gentle fragrance and deliciously fruity personality.



CEYLON SINGLE REGION TEA WITH POMEGRANATE AND MINT

Naturally sweet Pomegranate and Mint, enhances the flavour of this medium bodied Ceylon Tea with the unusual flavour of Pomegranate, tart and tangy, enlivened with Mint. A refreshing and gentle tea.



SPRINGTIME OOLONG WITH GINGER

A beautifully rolled Oolong with light, bright and elusive natural floral note, subtly complemented by natural Ginger. Intense aroma with the infused leaf yielding orchid and spice notes. In the cup the Ginger emerges gradually, with a light warming effect, and settles comfortably with the floral note in the light Oolong. Delicate and delightfully different, a light tea with a mild, spicy secret, perfect at any time of day.



CEYLON TEA WITH CHOCOLATE MINT

Black tea gently fused with chocolate flavour and peppermint leaves. Makes the perfect after dinner tea.



GENTLE CHAMOMILE

Chamomile is a gentle and relaxing herb enjoyed by many as a tonic for centuries. Chamomile has a serene character and wonderful aroma. The daisy-like Chamomile flower, where the subtle flavour is concentrated, has an uplifting aroma reminiscent of apples. It is often enjoyed as a gentle, naturally caffeine free infusion in the evening.



PURE PEPPERMINT

This Pure Peppermint infusion is naturally caffeine free and ideally enjoyed after a meal, to cleanse the palate and aid digestion. The natural peppermint oil in the leaves imparts a menthol aroma and adds sparkle to the infusion, making it a cooling and energizing experience. Try the infusion of Peppermint leaves with a touch of honey, as a mild and delicious accompaniment to your day.

DILMAH TEAS TO BE USED ORGANICS



FRUITY MINTY DELICIOUS

A gentle fusion of fruit and herbs that brews a peachy, minty natural infusion. Although mild and light, the combination is delicious and leaves the palate refreshed and fragrant.



ENGLISH BREAKFAST

Rich and full bodied organic Ceylon Tea brews a great start to the day. This is a bright and intense gourmet black tea that can be enjoyed pure and natural or with milk.



GREEN TEA WITH GINGER

A beautiful combination of a lightly piquant ginger root with a gentle organic green tea. The mildly spicy ginger evolves into a delicious and palate cleansing brew that is best enjoyed pure and natural. Add a light honey for sweetness if desired.



CEYLON SPICE CHAI

A gentle Chai, combining tea and natural Ceylon Spices in a complex and piquant natural chai of tea, cinnamon, ginger, clove, pepper. Best enjoyed natural and for a classical milky chai, use two teabags and brew 6 minutes before combining with warm, dairy milk or condensed milk.

DILMAH TEAS TO BE USED

SILVER JUBILEE GOURMET

CEYLON GINGER, HONEY & MINT

High elevation single-region tea with a deliciously warming, ginger influenced fragrance that leads into a balanced blend of natural honey, ginger and lingering mint. A vivacious tea that invigorates.

NET WT 100g net
3.53 oz

CEYLON GINGER, HONEY & MINT

High elevation single-region tea with a deliciously warming, ginger influenced fragrance that leads into a balanced blend of natural honey, ginger and lingering mint. A vivacious tea that invigorates.

CEYLON TEA WITH STRAWBERRY

A golden cup of Doombagastalawa FBOP, lightly infused with wild strawberry, a delicious afternoon tea. Bright, medium-bodied with strawberry, malt, and vanilla notes.

NET WT 100g net
3.53 oz

CEYLON TEA WITH STRAWBERRY

A golden cup of Doombagastalawa FBOP, lightly infused with wild strawberry, a delicious afternoon tea. Bright, medium-bodied with strawberry, malt, and vanilla notes.

MANDARIN & MARZIPAN PEKOE

A bright and brisk high-elevation Ceylon pekoe with a medium-bodied amber infusion and gentle flavours of orange, mandarin and a hint of marzipan. Refreshing, fragrant and utterly delicious.

NET WT 125g net
4.41 oz

MANDARIN & MARZIPAN PEKOE

A bright and brisk high-elevation Ceylon pekoe with a medium-bodied amber infusion and gentle flavours of orange, mandarin and a hint of marzipan. Refreshing, fragrant and utterly delicious.

MOROCCAN MINT GREEN TEA

This aromatic blend of young Hyson green tea and peppermint leaves is naturally uplifting. The olive leaves unfurl dramatically when infused to produce a medium-strength liquor.

NET WT 100g net
3.53 oz

MOROCCAN MINT GREEN TEA

This aromatic blend of young Hyson green tea and peppermint leaves is naturally uplifting. The olive leaves unfurl dramatically when infused to produce a medium-strength liquor.

ORGANIC LEAFY GREEN TEA

Organically grown Daejak green tea with curled green leaf. The infused leaf brews a clean, pale yellow tea with notes of hay, olives and herbs.

NET WT 80g net
2.82 oz

ORGANIC LEAFY GREEN TEA

Organically grown Daejak green tea with curled green leaf. The infused leaf brews a clean, pale yellow tea with notes of hay, olives and herbs.

NATURAL JASMINE GREEN TEA

Using an ancient technique, the sensual perfume of night blooming jasmine flowers are combined with green tea over seven scentings. The result is a delicate tea with a pale amber infusion and an elusive, bewitching aroma.

NET WT 125g net
4.41 oz

NATURAL JASMINE GREEN TEA

Using an ancient technique, the sensual perfume of night blooming jasmine flowers are combined with green tea over seven scentings. The result is a delicate tea with a pale amber infusion and an elusive, bewitching aroma.

DILMAH TEAS TO BE USED ELIXIR OF CEYLON TEA

NATURAL EXTRACT OF HANDPICKED CEYLON TEA FOR ICED TEA,
INFUSED WATER, TEA MIXOLOGY, TEA SHAKES & SMOOTHIES.





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www.teainspired.com

TEA KNOWLEDGE

www.schooloftea.org

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on the latest tea inspired ideas!

