

Golden Oldie





0 made it | 0 reviews

- Sub Category Name
 Drink
 Cocktails
 Tea Digestives
- Recipe Source Name
 Shaken not Stirred, A Handbook on Tea
 Mixology
- Festivities Name
 Father's Day (Australia & NZ)
 Father's Day
- Activities Name
 Tea Digestive, Pairing Tea with Sipping Spirits,
 Cigars, Chocolates and Cheese

Used Teas



t-Series The First Ceylon Souchong

Ingredients



GOLDEN OLDIE

- 50 ml chilled Dilmah First Ceylon Souchong (4 minute brew)
- 50 ml Johnnie Walker Gold Label
- 2 barspoons demerara sugar
- 1 pinch ground cinnamon
- 2 dashes orange bitters

Methods and Directions

GOLDEN OLDIE

- Add the sugar, cinnamon and the bitters to the glass and mix.
- Add 2 large ice cubes and stir for 15 seconds.
- Add 25 ml Johnnie Walker Gold Label Reserve and 2 large ice cubes and stir for 15 seconds. Repeat previous step.
- Add 25 ml Dilmah First Ceylon Souchong and 2 large ice cubes and stir for 15 seconds. Repeat previous step.
- Garnish with a sprayed orange zest and a cinnamon stick.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 10/12/2025

2/2