

## 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.

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