

SRI LANKEN GLÜWEIHN WITH FIRE & SPICE



0 made it | 0 reviews



Nick Casely

- Sub Category Name
Cocktails
- Recipe Source Name
Shaken not Stirred, A Handbook on Tea
Mixology
- Festivities Name
Winter
- Activities Name
Tea Mixology Bar Experience

Used Teas



TPR Ceylon Artisanal
Spice chai

Ingredients

SRI LANKEN GLÜWEIHN WITH FIRE & SPICE

- Dilmah Teamaker's Private Reserve Artisanal Spice Chai (brewed)
- Bols Genever
- Cardamoms



- Cloves
- Local orange marmalade
- Cinnamon, both quills and powder
- Apple juice
- Orange zest
- New Zealand Pinot Noir

Methods and Directions

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- On a dry heat add 2 large teaspoons of the tea, along with the other herbs and orange zest.
- Flash with Bols to intensify heat and release the flavours from the herbs and orange zest.
- Take off the heat, add the apple juice, Pinot noir and marmalade to taste.
- Serve up hot with a cinnamon quill or refrigerate and serve it up like iced tea with a slice of orange.

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