

## SRI LANKEN GLÜWEIHN WITH FIRE & SPICE



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Nick Casely

- Sub Category Name  
Drink  
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

### SRI LANKEN GLÜWEIHN WITH FIRE & SPICE

- 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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