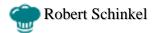


# Who's Driving?





0 made it | 0 reviews



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

## **Used Teas**



Meda Watte

## **Ingredients**

### WHO'S DRIVING?

- 90 ml Dilmah Meda Watte tea (fresh brewed)
- 90 ml Damrak gin
- 3 dashes orange bitters
- 3 dashes orange flower water
- 6 thin slices of apple



- 6 blue grapes
- 6 fresh cloves
- 1 lime wedge
- 10 ml lavender syrup

#### **Methods and Directions**

#### WHO'S DRIVING?

- Chill 2 Martini glasses. Brew the Meda Watte tea.
- Add the gin, the bitters and the orange water to an ice-filled mixing glass (no.1). Let it rest for two minutes.
- In the meanwhile muddle the apple slices, the grapes, the fresh cloves and lavender syrup in another mixing glass (no.2).
- Squeeze the lime wedge and drop it in the mixing glass. Add the fresh brewed Meda Watte and stir.
- Strain into the chilled martini glass and garnish with a flamed orange zest.
- Take the infused leaves from the fresh brewed tea and put them in a fine-strainer.
- Strain the content of mixing glass no.1 through the infused tea leaves in the fine-strainer into the chilled martini glass.
- Serve both drinks at the same time and ask: "Who's driving"?

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 26/12/2025