

Mist of Ceylon



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Robert Schinkel

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Spa Tea Mixology
- Glass Type
Highball



Ingredients

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- 100ml chilled Dilmah Organic Noble Earl Grey
- 3 drops of grapefruit bitters
- 15ml lavender syrup
- 100ml hot Dilmah Green Tea & Jasmine Petals
- Dry ice

Methods and Directions

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- Add the first three ingredients to a mixer glass and stir gently for 20 seconds
- Fill a highball glass one third with ice cubes and pour the drink into the glass
- Brew a small pot of jasmine tea and add the dry ice.



- Pour the thick mist of the jasmine tea on top of the drink.

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