



Dilmah Rose and French Vanilla t-Series Lavender Martini



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Volker Marecek

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Dilmah Rose and French Vanilla t-Series Lavender Martini Vanilla vodka and vanilla straw

- 6 fresh soft vanilla pods
- 45ml vodka

Cocktail



- 30ml Dilmah Rose with French Vanilla tea
- Bob's Lavender Bitters (product of New Zealand)
- Fresh lavender flowers (garnish)
- Rose pashmak (Persian fairy floss)

Methods and Directions

Dilmah Rose and French Vanilla t-Series Lavender Martini

Vanilla vodka and vanilla straw

- Prepare the vanilla vodka a few weeks in advance
- Remove seeds by inserting a metal skewer down the center of 2 fresh soft vanilla pods. Add these seeds to 200ml of vodka and allow to infuse for 30 minutes or to taste. For a whole bottle of vodka slice and scrape 6 pods and infuse for future use.
- To prepare a vanilla straw dry a few hollow pods carefully overnight in warm oven

Cocktail

- Prepare strong tea using Dilmah Rose with French Vanilla
- Add measure of previously brewed and cooled tea with vanilla vodka over ice and stir carefully for 30 seconds, strain immediately into chilled martini glass. Add here 3 drops of NZ made lavender bitters.
- Stir thrice with bar spoon. Use smaller inner flowers of fresh picked lavender with rose pashmak (Persian fairy floss) to garnish.

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