

Sweet 70



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Rusty Cerven

- Sub Category Name
Drink
Cocktails

- Recipe Source Name
Dilmah t-Series Recipes

Used Teas



t-Series The Original
Earl Grey

Ingredients

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- 30 ml Ceylon Arrack infused with Dilmah Earl Grey*
- 20 ml Cinnamon syrup*
- 20 ml Lime juice
- top up (around 50 ml) of Champagne

Methods and Directions



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Shake or throw all ingredients without champagne. Strain over large block of ice to thin long glass (optionally flute). Top up with champagne, stir gently and garnish with orange zest.

*Arrack infusion - add one bag of Dilmah Earl Grey T Series for 250 ml. of Arrack. Keep in fridge for 2 hours. Take of the bag, strain through coffee filter if needed.

*Cinnamon syrup - 400 ml of water mix with 500 of sugar. Add two small cinnamon sticks (slightly crushed) and keep on a very low heat for 20 mins, stir from time to time. Strain. Cool down and its ready to use.