

Non- Alcoholic Chardonnay



0 made it | 0 reviews



Erwan De Kerouara – Overall Winner from The
Immunity inspired by tea challenge

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Used Teas



t-Series The Original
Earl Grey

Ingredients

Tea wine

Lime Solution

- 30g Lime Peel
- 50g White Sugar
- 450g Filtered Water
- 22g Citric Acid
- 11g Malic Acid
- 3g Tartaric Acid
- 1g Salt

Tea Wine

- 700ml White Grape Juice (I used a Chardonnay grape juice)
- 15g Dilmah's Sencha Green Extra Special (from the Very Special Rare Tea range)
- 50g Desiccated Coconut
- 2 fresh Passion fruits
- 1 tbsp of Dilmah's The Original Earl Grey
- 50g Honey
- 100g Filtered Water
- Prepared Lime Solution

Methods and Directions

Tea wine

Lime Solution

- Make an Oleo Saccharum by combining the lime peel with sugar and leaving it overnight.
- The following day, discard the lime peels and add the oily sugar to the rest of the ingredients and mix until everything is dissolved.

Tea Wine

- Infuse the white grape juice with Sencha by adding the tea into the juice and cold-brewing it overnight under refrigeration (min 8 hours).
- Next, in a small pan bring to boil desiccated coconut, passionfruit pulp, Earl Grey tea, filtered water and honey, cover and let infuse for 20 minutes.
- Strain the liquid through a cheesecloth and that is your syrup. Set aside.
- Now, strain the grape juice and Sencha mixture through a cheesecloth into a one liter pitcher.
- Add 100ml of the coconut, passionfruit and Early Grey syrup to it, followed by 90ml of prepared lime solution.
- Give it a few good stirs and serve chilled.



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