



Ceylon! On Ice



0 made it | 0 reviews



Desmond Lauffer from The Immunity inspired by tea challenge

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter
- Activities Name
Immunity Inspired by Tea Recipes

Used Teas



t-Series Supreme
Ceylon Single Origin

Ingredients

Ceylon! On Ice

Iced Tea

- 20g Dilmah's Supreme Ceylon Tea Leaves
- 450ml Water

100 Day Ginger & Honey Syrup

- 3kg Fresh Ginger
- 2.5l Honey

Orange Bitters and Orange Peel Garnish

- 1 Dash of Orange Bitters
- 1 Orange Peel

For Assembling

- 185ml Iced Tea
- 20ml Honey & Ginger Syrup
- 1 dash Orange Bitters
- Orange Peel

Methods and Directions

Ceylon! On Ice Iced Tea

- Mix well and let rest for 24 hours in the fridge. Strain using a coffee filter or cheese cloth and cover. Keep refrigerated.

100 Day Ginger & Honey Syrup

- Scrape the outside of the ginger and cut or blitz in to small pieces.
- Fill a 5 liter mason jar with the ginger and top up with the honey.
- Leave the jar in room temperature long enough for the ginger to seep out its liquid; about 100 days should do it.
- When the honey and ginger liquid are mixed naturally, strain the liquid from the rest.
- If necessary, add a bit of water and bring to a simmer to create a thick yet flowing syrup.

Orange Bitters and Orange Peel Garnish

- Use a potato peeler to peel a long strip of the orange, cut into shape en turn and twist to extract flavor from the oils in the orange peel.



- Give your tea a dash of bitters and finish off with the orange garnish.

Assembling

- Take a tall glass and fill up three quarters with ice cubes.
- Add the ginger and honey syrup.
- Pour in the Ceylon iced tea.
- Finish with a dash of orange bitters, give it a swirl and let the orange peel garnish float on top.