



The Booster Mocktail



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Tomasz Zrodlowski 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

Used Teas



Green Rooibos
Lemongrass &
Spearmint

Ingredients

The Booster Mocktail

Lemongrass & Spearmint Dilmah Tea Cordial

- 11.5g Dilmah's Lemongrass and Spearmint Tea



- 500g Water
- 100g Sugar
- 100g Honey
- 3g Citric Acid
- 1g Ascorbic Acid

Lemongrass & Spearmint Dilmah Tea Edible Cloud

- the Lemongrass & Spearmint Dilmah Tea Cordial
- 1% of Sucro Powder

The Honey Water

- 100g of Honey
- 200g of water

Assembling And Serving

- 100ml Lemongrass & Spearmint Dilmah's Tea Cordial
- 30ml Honey Water
- Edible Cloud

Methods and Directions

The Booster Mocktail

Lemongrass & Spearmint Dilmah Tea Cordial

- In a pot, bring the water to a boil and, right after reaching boiling point, take it out of the heat source.
- Add the tea into the pot, cover and brew it for seven minutes.
- Then, strain the tea and dissolve 100g of sugar and 100g of Honey in the strained tea.
- Finally add the citric acid and the ascorbic acid, and combine.

Lemongrass & Spearmint Dilmah Tea Edible Cloud

- Take the Lemongrass & Spearmint Dilmah Tea Cordial and weigh the volume.
- Then add 1% of Sucro Powder and blend well. Blend it a little every time you need the edible cloud.

Honey Water

- Take the 100g of Honey and 200g of water. Mix it together.



Assembling And Serving

- Combine the tea cordial and honey water together to complete the mocktail.
- Add the edible cloud into your preferred glass, and store your mocktail in a tea pot.
- Once, the cloud is in the glass, the cocktail can be poured through the cloud, creating the wow factor as the cloud will continue to grow while the mocktail remains below.

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