



The Gem of Ceylon



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Jose (Dilmah and Johnnie Walker Highball competition)

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
JW Highball Tea Cocktails

Used Teas



t-Series The Original
Earl Grey

Ingredients

The Gem of Ceylon

- 50 ML Johnnie Walker Black Label
- 90 ML Homemade Dilmah Earl Grey Tea and Mango Kombucha
- Top up: Homemade sparkling Whey

Homemade Dilmah Earl Grey Tea and Mango Kombucha

- 7 cups (1.6 L) filtered water



- Half cup (100 g) white sugar
- 4 bags of Dilmah Earl Grey Tea
- 1 Mango
- 1 SCOBY

Homemade Sparkling Whey

- 1 kg Natural Yoghurt
- Cloth
- Strainer

Methods and Directions

The Gem of Ceylon

1. Boil water with the tea bags in it for 15 minutes. Add sugar. Let the mixture cool down to room temperature. Add the SCOBY and let it sit for a week.
2. For the second fermentation, remove the SCOBY and add the liquid into a clean bottle. Cut the mango into small cubes and add it to the bottle. Let it ferment for 4 days. Open the bottle every day to release CO₂. If the result is very acidic, add more sugar. For more flavor, add a few drops of Dilmah black tea extract.

Homemade Sparkling Whey

1. Line the strainer with cloth, place the yoghurt on it and let it strain; this will take a couple of hours. After that, take the liquid in the siphon with a co₂ charger.

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