

# The Gem of Ceylon





- Jose (Dilmah and Johnnie Walker Highball competition)
- Sub Category Name Drink Mocktails/Iced Tea
- Recipe Source Name JW Highball Tea Cocktails
- Activities 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/12/2025

2/2