

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

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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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