

The Journey by Aman





- Aman Singh (Dilmah and Johnnie Walker Highball competition)
 - Sub Category Name Drink Cocktails
 - Recipe Source Name JW Highball Tea Cocktails

Used Teas



t-Series The First Ceylon Oolong

Ingredients

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- 45ml Johnnie Walker Black Label
- 90ml Chardonnay reduction with The First Ceylon Oolong
- Top-up: Saffron and Honey carbonation

Garnish

• Oolong leaf dust



• Ginger coin

Methods and Directions

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- 1. Add all ingredients except the carbonated liquid, into a highball glass
- 2. Add ice and then the carbonated liquid
- 3. Give it a gentle stir
- 4. Garnish with tea dust and a ginger coin

For preparation of wine reduction with tea:

- 1. Bring about 300ml of dry Chardonnay wine to boil
- 2. Once wine is reduced to 2/3rd of its volume, add tea (5 gm)
- 3. Briefly boil tea for about 5 min with Ginger juliennes (ginger adds warmth) until the tea leaves open up
- 4. Filter and let it cool down

For preparation of saffron and honey carbonation:

- 1. Bring water to boil (500 ml, one serve)
- 2. Add honey until it dissolves (100ml)
- 3. Add saffron for bright colour and aroma (few threads)
- 4. Carbonate in Soda Siphon

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