

## Klima



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Edward Lance (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

### Klima

- 50ml Johnnie Walker Black Label
- 100ml Opatha Oolong Clarified Coconut Milk Punch Soda
- 20ml Water
- 20ml Fig Leaf Syrup
- 2 dash Green Strawberry Bitters

## Garnish



- Fresh Fig Leaf Coin and Golden Coffee Beans

## **Opatha Oolong Clarified Coconut Milk Punch Soda**

- 1L Coconut Milk (from a carton)
- 45ml Fresh lime juice
- 50g Dilmah Opatha Estate Oolong

## **Fig Leaf Syrup**

- 1L Coconut Milk (from a carton)
- 10g Fresh Fig Leaf
- 500ml Sugar Syrup

## **Methods and Directions**

### **Klima**

1. Build
2. Place Dilmah Opatha Estate Oolong Tea and coconut milk on a saucepan. Warm it between 50 to 55C. Remove from the heat and add the lime juice. Stir. The coconut will start to split and separate. Strain the mix using a super bag. It is **IMPORTANT** to refrigerate both the Siphon and the Liquid mixture before charging it with 01 CO2 cartridge.
3. Place the Fresh Fig Leaf and Sugar Syrup into a vacuum bag and seal. Place the bag in a sous vide machine set to 60C for 90mins. Apply Ice bath on the bag once the cooking is over. Strain. Measure the quantity of syrup collected and add a 1% ratio of malic acid. Stir to dissolve.