

## 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.

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