

## Camellia Mangifera



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I Made Yoga Purnawan

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Mixology Playoff – Bali, 2023
- Activities Name  
Tea Mixology Bar Experience

### Ingredients

#### Camellia Mangifera

- 60ml Fermented Green Tea
- 30ml Chivas Regal 21 y'old
- 10ml Hazelnut Liqueur
- 10ml Elixir with Jasmine Flowers
- 30ml Lemon Juice
- Top up with Spicy Mango foam

#### Fermented green tea

- 500 ml hot water
- 2 tea bag yum green tea with coconut and mango flavor
- 1 long bar spoon yeast

#### Spicy mango foam

- Mango puree
- 1/2 long bar spoon Alginate



- 400 ml yum dilmah green tea with coconut and mango flavor
- 60 ml ginger syrup
- 200 ml mango juice

## **Methods and Directions**

### **Camellia Mangifera Fermented green tea**

- Mix all ingredients in mixing glass, and then wrap with a paper napkin, keep in room temperature around 20-30 degrees until 1 hour

### **Spicy mango foam**

- Mix all ingredients into Cream Siphon, and than shake bit hard.. foam ready to use

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