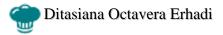


Boombum Blazz







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

Used Teas



Elixir of Ceylon Tea Black Tea with Rose and Vanilla

Ingredients

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- 20ml Dilmah Elixir Black tea Rose & Vanilla
- 60ml Manta Dark Rum
- 20 ml Kintamani Tangurine Oleo Succrum
- 60ml Kintamani Tangurine Juice
- 50g Grill Kintamani Tangurine
- 20ml Grenadine Syrup



Methods and Directions

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- Remove zest from Kintamani tangurine and put with sugar in a cointainer, cover, and let sit at least 5 days (flavor will intensify with time).
- Strain into an airtight container, pressing on solids to extract as much oil as possible; discard zest. Cover oil and chill.
- First step is Grill and muddling 2 Slice of Kintamani tangurine, and Pour Dilmah Elixir Black tea
- Add Dark rum, Kintamani Tangurine Oleo succrum, Kintamani Tangurine Juice and Grenadine Syrup.
- Shaker with Ice cube and shake until well-chilled
- Double strain into a chilled glass
- Bringing the Garnish

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