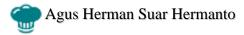




# **Old Tree**





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

# **Ingredients**

### **Old Tree**

- 30ml Saus vide Scotch Whisky Ceylon Dilmah Olong Peach
- 30ml Vetiver Vermouth
- 30ml Banana Liqueur
- 1g Citric Acid

### **Methods and Directions**

### **Old Tree**

- Saus vide Black Label with Ceylon Olong Peach Tea, with 50 Celcius temperature for 3hrs
- Saus vide Martini Rosso with Vetiver roots, with 30 Celcius temperature for 2 hrs
- Mix all of the ingredients into Mixing glass. Stir it properly to get perfect dilution
- 30 sec Strain it into chill Coupet glass

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