

Aroma of Blossom paired with Green Paradise



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- Sub Category Name
Combo

Ingredients

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Aroma of Blossom

- Hot brewed Dilmah Jasmine Tea with Ceramic Gaiwan

Green Paradise

- Dilmah Green Tea Extract
- Organic Cucumber
- Japanese Strawberries
- Tamarind
- Bird Eye Chilli

Methods and Directions

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Aroma of Blossom

STEP 1 : Warm the Utensils

Warming the cups, the white porcelain tea bowl is rinsed with hot water, elevating its temperature to



ensure that the tea aromas are fully expressed.

STEP 2: Visual Appreciation

This is the first step to appreciate the tea. The visual aspect involves observing and assessing the quality of the flower tea leaves, focusing on the variety, craftsmanship, tenderness, and storage quality.

STEP 3: Putting the tea leaves into the tea pot

As the tea leaves cascade into the teapot, they descend like gentle raindrops, ushering in a sense of tranquility and anticipation.

STEP 4: Pouring in water

Brewing flower tea emphasizes “high pouring”, with 90 degrees hot water to ensure flavors to express without destroying the delicacy of the tea leaves. The flush allows the tea leaves to swirl up and down.

STEP 5: Separating the tea brew

Gently pouring the tea into a separate teapot for sharing, ensures the perfect brewing time, allowing each cup to reflect the harmonious of the infusion.

STEP 6: Serving the tea

When savoring the aroma, lift the cup with your left hand and gently open a small gap in the lid with your right hand to fully appreciate the fragrance. When tasting the tea, take small sips to fully experience the distinct flavor of the flower tea. Serving the tea in a transparent glass allows one to appreciate its colour, transforming each sip into a visual delight that enhances the overall experience.

Green Paradise

- Arrange the Salad in a Bowl, start with cucumber and Dilmah extract tea jelly, layered cucumber and strawberries, garnish with lemon gel and edible flowers.
- Pour in the dressing and serve cold.