

## Chamomile Golden Blossom cocktail



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- Sub Category Name  
Combo  
Main Courses

### Ingredients

#### Chamomile Golden Blossom cocktail

Chamomile Golden Blossom cocktail

- 30ml Dilmah chamomile tea infused vodka
- 10ml Dilmah Chamomile tea
- 10ml Vanilla
- 40ml Passion fruit juice
- 5ml Lime juice
- 10ml oleo saccharum

Dilmah cinnamon, local orange cured salmon

- 200g Salmon
- 50g Dilmah cinnamon powder
- 100g Orange
- 100g salt
- 100g sugar

Kurakan & Kithul Flour Roti

- 50g Kurakan Flour



- 25g Kithul Flour
- 50g coconut
- 20g Curry leaves ( chopped )
- 5g Kochchi
- 20g Onion
- 5g salt
- 1 cup Warm water

#### Homemade tomato puree

- 250g Tomato
- 20g Garlic
- 30g Onion
- 1 pc Rampe
- 10g Curry leaves
- 5g salt
- 5g Pepper
- 1 stick Cinnamon

## Methods and Directions

### **Chamomile Golden Blossom cocktail**

#### Chamomile Golden Blossom cocktail

- First adding passion fruit juice, Dilmah chamomile tea infused vodka, Dilmah chamomile tea, vanilla, lime juice & oleo saccharum in to the mixing jug then add the ice cube and mix well, serve chilled .

Dilmah cinnamon, local orange cured salmon.

- Mix the salt and sugar along with the Dilmah cinnamon powder and local orange pieces let the salmon cured overnight (24hr).

#### Kurakan & Kithul Flour Roti

- Mixed all the ingredient by adding water



## Homemade tomato puree

- Sauté garlic & onion, add rampe curry leaves, cinnamon let them cook and add the tomatoes let it cook and simmer.

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