

OOLONG MARTEANI



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Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.



- Sub Category Name

Drink

Cocktails

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series The First
Ceylon Oolong

Ingredients

OOLONG MARTEANI

- 60ml vodka
- 50ml Dilmah First Ceylon Oolong Tea
- 1 scoop Oolong sorbet (recipe below)

Oolong Tea sorbet

- 1l water
- 200g glucose
- 100g granulated sugar
- 150g Dilmah First Ceylon Oolong Tea
- 30g Gelatine Powder

Methods and Directions

OOLONG MARTEANI

- Shake all the ingredients
- Pour onto the Oolong sorbet in the martini glass. Garnish with tea leaves.

Oolong Tea sorbet

- Boil water, sugar, glucose and Dilmah Oolong Tea until boiled and the tea is reduced.
- Soak the gelatin in cold water and melt the soaked gelatine in the microwave. Pour this into the mixture.
- Strain the Dilmah Oolong Tea mixture and put into the ice cream machine for about 10 minutes.
- After the mixture has frozen, keep in the freezer 1 night before use.