

JAVA SPICE



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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
Mocktails/Iced Tea

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Exceptional Ceylon Spice Chai

Ingredients



JAVA SPICE

- 15ml strawberry spice “sambal”
- 4 pcs strawberry fruit
- 4 pcs cabe jawa
- 2 g gula jawa
- 10 ml Dilmah Ceylon Spice Chai

Methods and Directions

JAVA SPICE

- Muddle all ingredients and strain but leave a few strawberry chunks.
- Add 1 teaspoon Acai Berry
- Build the tea in the glass with all the items above with 100 ml Dilmah Acai Berry, Pomegranate and Vanilla infusion.

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