



BLOODWOOD REAL DILMAH ALE



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- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Meda Watte

Ingredients

BLOODWOOD REAL DILMAH ALE



Bloodwood Real Dilmah Ale

- 1l Dilmah Meda Watte Tea

Beer sabayon

- 4 egg yolks
- 1 Cooper's Pale Ale
- 1 tsp fresh hops (ground up)
- 1 tsp malt syrup

Methods and Directions

BLOODWOOD REAL DILMAH ALE

Bloodwood Real Dilmah Ale

- Brew 1 litre of Dilmah Meda Watte Tea as per pack instruction.
- Carbonate the tea.

Beer sabayon

- Whisk egg yolks over a Bain-Marie till light and fluffy.
- Add in beer, hops and malt syrup.
- Keep the sabayon light and fluffy.

To Serve the Beer

- Pour carbonated Meda Watte into a glass.
- Top with 2 spoons of beer sabayon.
- Drink immediately after making.

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