

THE ORIGINAL EARL GREY TEA WITH ICE-BALL OF LEMONGRASS, KAFFIR, LEMON AND ORANGE ZEST



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Pornchai Daomasratsamee



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Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name
Combo
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey



Ingredients

THE ORIGINAL EARL GREY TEA WITH ICE-BALL OF LEMONGRASS, KAFFIR, LEMON AND ORANGE ZEST

Ice-Ball With Kaffir, Lemon Zest, Orange Zest, Galangal, Lemongrass and Dilmah Original Earl Grey Tea

- 20g chopped lemongrass
- 5g Kaffir lime leaves, julienned very thin
- 5g orange zest
- 5g lemon zest
- 45ml Dilmah The Original Earl Grey Tea
- Silicone ice ball mould

Straw of Lemongrass

- 1 stalk of lemongrass, 20cm long
- 60ml chilled Dilmah Original Earl Grey Tea
- 15ml brown sugar water

Methods and Directions

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Ice-Ball With Kaffir, Lemon Zest, Orange Zest, Galangal, Lemongrass and Dilmah Original Earl Grey Tea

- Chop and slice all the ingredients.
- Make Dilmah The Original Earl Grey Tea; make sure to strain out the tea after 3 minutes.
- After removing the tea leaves, add all chopped herbs and spices into hot tea.
- Let it cool down for 30 minutes.
- Pour everything into a silicone ice ball mould.
- Set in the freezer for 24 hours.

Straw of Lemongrass

- Cut the lemongrass stick to desired length.
- Remove the inside of the stick to make a straw.

