



DILMAH NATURAL CEYLON GINGER TEA BEER



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Brent Assam

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

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

DILMAH NATURAL CEYLON GINGER TEA BEER



Dilmah Natural Ceylon Ginger Tea Beer

- 1 lemon rind
- 125ml fresh lemon juice
- 6 raisins
- 375ml white sugar
- 2.5l spring water
- 100ml Dilmah Natural Ceylon Ginger Tea
- 5g instant dried yeast

Dilmah Natural Ceylon Ginger Beer Foam

- 200ml egg whites
- 200ml Dilmah Natural Ceylon Ginger Tea

Methods and Directions

DILMAH NATURAL CEYLON GINGER TEA BEER

Dilmah Natural Ceylon Ginger Tea Beer

- Bring the water to a boil. Add the Dilmah Natural Ceylon Ginger Tea, stir and brew for 5 minutes.
- Strain the mixture and mix in the sugar to dissolve.
- Add the lemon rind, juice and raisins to the tea.
- When the temperature reaches 37C, sprinkle the yeast over the top.
- Allow the yeast to stand for 5 minutes before stirring.
- Once stirred cover and leave out at room temperature for 5 hours.
- Strain the mixture and chill.

Dilmah Natural Ceylon Ginger Beer Foam

- Brew the Dilmah Natural Ceylon Tea in 200ml of 100C spring water.
- Stir and allow to brew for 5 minutes, cool.
- Mix together with the egg whites.
- Create the foam using the espuma gun with 1 charge.