

MUSANDAM DHOW



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Sunil Kumar Puzhakkaldam Kulapura



Alpesh Dias

If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

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

Used Teas



t-Series Rose With
French Vanilla

Ingredients



MUSANDAM DHOW

- 5g Dilmah Rose with French Vanilla Tea
- 200ml water
- Dehydrated Jebal Al Akhdar rose petals

For the Espuma

- 100ml fresh cream
- 20ml elderflower syrup
- 2g saffron

Methods and Directions

MUSANDAM DHOW

- Brew the tea to desired flavour and strength. Strain and set aside.

For the Espuma

- Boil the cream with saffron and add the elderflower syrup.
- Remove saffron threads, pour into a siphon and charge it with 2 cream chargers.

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