

The Impressionist Stain



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A cold concoction of Dilmah's Springtime Oolong & Ginger Tea, combined with Hendricks Gin, fresh lemon, pink grapefruit juice and a dash of egg whites, all stained with red tea.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Vivid Tea

Ingredients

The Impressionist Stain Tea Syrup

- 100ml Brewed Springtime Oolong & Ginger Tea
- 100g Castor Sugar

Red Tea Colouring

- 50ml Brewed Springtime Oolong & Ginger Tea
- 5g Red Food Colour Powder

Cocktail

- 60ml Hendricks Gin



- 30ml Tea Syrup
- 15ml Lemon Juice
- 30ml Pink Grapefruit Juice
- Dash of Egg Whites
- Red Tea Colouring
- Ice

Methods and Directions

The Impressionist Stain Tea Syrup

- Bring sugar and tea to a boil and infuse for about 10 minutes.
- Then reduce until the right syrupy consistency is obtained.
- Keep aside until use.

Red Tea Colouring

- Mix together the brewed tea and red colour powder.
- Strain and reserve until needed.

Cocktail

- In a cocktail shaker place the Hendricks Gin, lemon juice, pink grapefruit juice, egg whites and the tea syrup.
- Dry shake first for 30 seconds and then add ice and shake again.
- Pour into the glass and garnish with a dehydrated grapefruit slice and a few drops of red tea colouring.

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