

The Van Gogh



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 Felicity Goodchild

 Althea Montano

Dilmah's Elderflower & Apple Infusion combined with fresh lemon, muddled apple and tea-infused cubes of ice, all topped with crumbled tea jelly.

- Sub Category Name
Drink
Mocktails/Iced Tea

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Silver Jubilee

Used Teas



Silver Jubilee
Elderflower & Apple
Infusion

Ingredients

The Van Gogh Tea Jelly

- 5g Gelatin, softened
- 375ml Freshly Boiled Water
- 40g Elderflower & Apple Infusion

Tea Ice Cubes

- 20g Fresh Apples, diced
- 100ml Brewed Elderflower & Apple Infusion

Mocktail

- 1/2 Apple, muddled
- 60ml Elderflower & Apple Infusion (Silver Jubilee Tea Range)
- 15ml Lemon Juice
- 15ml Sugar Syrup
- Tea Ice Cubes
- Tea Jelly

Methods and Directions

The Van Gogh Tea Jelly

- Brew the tea in boiled water for 5 minutes.
- Strain and stir in the gelatin slowly.
- Place into a container and refrigerate until needed.

Tea Ice Cubes

- In $\frac{1}{2}$ sphere moulds, place a few diced apple pieces and then fill to the top with the brewed tea.
- Place in the freezer until needed.

Mocktail

- In a cocktail shaker place the muddled apple, lemon juice, sugar syrup and the tea and shake well.
- Place the tea ice cubes in the bottom of a glass and double strain the shaken liquid over the cubes.
- Garnish with apple slices and crumbled jelly and serve.

