

TROPICAL HELENA



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Dilmah's Elderflower & Apple Infusion crafted into a special cocktail made with, lemon, passion fruit, cucumber, egg white Cointreau and Tanqueray.

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



Used Teas



Silver Jubilee
Elderflower & Apple
Infusion

Ingredients



TROPICAL HELENA

- 30ml Tanqueray No. 10
- 20ml Cointreau
- 10ml Lemon Juice
- 80ml Apple & Elderflower Infusion (Silver Jubilee Range)
- 1 Passion Fruit
- 2 slices Cucumber
- 1 Egg White
- 50g Sugar
- Gold Powder for Garnish

Methods and Directions

TROPICAL HELENA

- Boil the passion fruit with sugar to form a syrup.
- Muddle the cucumber first and then add all ingredients in shaker. Shake well.
- Add in the Apple & Elderflower tea with tea infused ice cubes and shake once again.
- Spray an infusion of Elderflower and Tanqueray into the glass and immediately dust with gold powder.
- Pour the drink into the glass and serve.

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