

## THE BEGINNING



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Amanda Wan



Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

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



### Used Teas



t-Series Green Tea  
with Jasmine Flowers

### Ingredients

#### THE BEGINNING



- 30ml homemade Pandan syrup
- 120ml Dilmah Green Tea with Jasmine Flowers

### **Pandan Syrup**

- 30g Pandan leaves
- 100ml water
- 200ml fine white sugar

### **Jasmine Green Tea**

- 4g Dilmah Green Tea with Jasmine Flowers
- 220ml spring water

## **Methods and Directions**

### **THE BEGINNING**

- Measure in all ingredients into a Perlini (pressurized carbonating cocktail shaker). Add ice and seal Perlini.
- Charge with carbon dioxide. Shake hard to ensure a thorough infusion of carbonation and cold temperature.
- Rest for 30 seconds. Release seal and pour into vintage wine glasses.

### **Pandan Syrup**

- Measure Pandan leaves and water into vacuum bags and seal. Cook in sous-vide for 2 hours at 52°C. Strain mixture and stir in sugar.

### **Jasmine Green Tea**

- Brew Dilmah Green Tea with Jasmine Flowers loose leaf tea in spring water just off the boil, for 3 minutes.
- Allow to cool overnight