

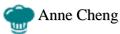
# THE BEGINNING





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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

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