

MANGOKY



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Alpesh Dias

A warm Uda Watte tea-infused mocktail combining cinnamon, cardamom, honey, basil, pepper, fennel and a dash of orange juice.

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

Used Teas



Uda Watte

Ingredients

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- 10g Cinnamon



- 5g Cardamom
- 120ml Brewed Uda Watte Tea, brewed with fresh Basil and 15g of Fennel
- 10ml Fresh Honey
- 10ml Orange Juice
- 7 - 10 sprigs Basil Leaves
- 8 - 10 Peppercorns

Methods and Directions

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- Boil the basil leaves, peppercorns, cinnamon and cardamom with honey to form a thick syrup and strain the spiced honey after.
- Pour 30ml of spiced honey syrup into a wine glass.
- Pour brewed tea into a bodum tea pot. Smoke the bodum tea pot's filter and place it back in the pot.
- Pour the tea into the wine glass and serve.

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