

THE MONSOON



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Alpesh Dias

Dilmah's Ceylon Tea with Pomegranate & Mint made into a wonderfully chilled mocktail with dates, rose water, fresh mint, exquisite saffron and ruby red pomegranate.

- Sub Category Name
Drink
Hot Tea

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

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Ingredients for Siphon

- 2g Saffron
- 500ml Cream
- 30g Sugar
- 25g Dilmah Ceylon Tea with Pomegranate & Mint (Vivid)

Ingredients

- 100ml Dilmah Ceylon Tea with Pomegranate & Mint (Vivid)
- 30ml Dates syrup
- 4 Fresh Dates
- 5ml Rose water
- 5g Mint leaves
- 1 Fresh Pomegranate



Methods and Directions

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Siphon Method

- Boil the cream with milk and sugar. Add tea and make a strong brew. For espuma, strain into the siphon and use three bullets of cream chargers. Refrigerate for five hours before use.

Method

- Muddle the fresh dates and fresh pomegranate. Add all ingredients into a shaker with ice cubes.
- Shake well and strain into the glass
- Top up with pomegranate mint tea & saffron espuma. Using a blowtorch, caramelize the espuma.
- Garnish with pomegranate seeds and mint sprig and serve.