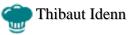


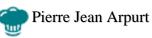
# **UDA WATTE SOUR**





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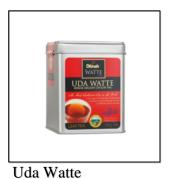




A cocktail served chilled, this finds Dilmah's Uda Watte Tea combined with egg whites, lime juice, and the rich flavour of Guillion whiskey

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

#### **Used Teas**



## **Ingredients**

#### **UDA WATTE SOUR**

• 2cl Uda Watte Syrup\*



- 2cl Egg Whites
- 1cl Lime Juice
- 3cl French Whisky, Guillon
- 1 Tea Leaf for garnish

### \* Ingredients for Uda Watte Syrup

- 3g Uda Watte Tea
- 150g Powdered Sugar

#### **Methods and Directions**

#### **UDA WATTE SOUR**

- Boil 20cl of water in a pot. Take off fire and add the tea for syrup and brew for 5 to 7 min. Strain and reduce the syrup on stove with powdered sugar for 5 mins.
- Add all the ingredients into a shaker full of tea infused ice. Shake well. Pour into a glass and decorate with a tea leaf. Serve chilled.

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