

Hotter than the Aussie Outback Comforter



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A hot tea mocktail made with a daring combination of Dilmah's Silver Jubilee Blood Orange and Eucalyptus tea, the fiery Bird's Eye Red Chilli and fresh, citrusy orange.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Silver Jubilee

Used Teas



Silver Jubilee Blood
Orange & Eucalyptus

Ingredients

Hotter than the Aussie Outback Comforter

- 4g Dilmah Silver Jubilee Blood Orange and Eucalyptus Tea



- 2 Cups, still water
- ½ Bird's Eye Red Chilli
- 3pcs. Orange Wedge
- 2pcs. Orange Rind

Methods and Directions

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- Combine all ingredients in the top chamber of the syphon* and place it on an angle to delay the brewing process from starting, until your water is boiled to the correct temperature.
- Light the flame underneath your syphon and heat the water until it reaches 100°C.
- Once it has reached boiling temperature, place the top chamber into place in your syphon. This will start the process for the boiling water to reach up into the brewing chamber.
- Stir your ingredients well into the water to aid the brewing process and cover with lid.
- The ingredients will brew for a total of 3 minutes. After 1.5 minutes, ensure you stir your mixture again.
- After 3 minutes, remove the flame from the bottom of your syphon. Lift the lid of the brewing chamber and stir a final time.
- Your brewed drink will be filtered back into the bottom chamber. Once all has drained, remove the top chamber from the syphon.
- Leave your drink to cool slightly (this will help intensify your flavours) and serve.
- *Whilst primarily used to brew coffee, we have introduced the syphon technique with our comforter to offer a different and engaging brewing experience. Originally invented in the 1830s, the syphon now finds itself becoming more popular than ever – nestled inside only the trendiest cafes in town. We find it a fitting contribution to our 21st century inspired High Tea!